

Gluten Free Bread Olive Oil & Balsamic - Whipped Butter	£5.00	Chickpea Hummus Gluten Free Bread - Dukkah	£6.00
Salt Pig Cotswold Cured Meats Gluten Free Bread - Marinated Artichokes	£15.00	Marinated Olives Garlic - Chilli - Citrus Peel	£3.00
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Ham Hock Terrine Homemade Piccalilli - Gluten Free Bread	£8.00	Leek and Potato Soup Truffled Potato Salad - Spring Onion	£7.00
Wild Mushrooms On Toast (v) Tarragon - Berkswell Cheese - Sherry Vinegar	£8.00	Crispy Pork Nuggets Apple - Mustard - Radish	£9.50
Gin Cured Chalk Stream Trout Beetroot - Horseradish - Fennel	£9.00	Masala Spiced Orkney Scallop Mango Chutney - Indian Lentils - Coriander	£16.00
		Baked English Camembert Onion Chutney - Garlic Honey	£14.00
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Wild Garlic & Basil Risotto Mushrooms - Parmesan - Rocket	£18.00	Fried Haddock & Chips Minted Peas - Tartare Sauce - Curry Sauce	£23.00
Roasted Loin of Fallow Deer Peas - Tamarind - Cos Lettuce - Venison Pie	£32.00	Roasted Halibut Basil - Aubergine - Confit Cherry Tomato Roasted Red Pepper Risotto	£26.00
Caramelised Pork Cutlet Choucroute - Smoked Mash	£26.00		
Marinated Lamb Rump Asparagus - Slow Cooked Neck Garlic - Boulangère Potato	£30.00		
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10oz Dry Aged Sirloin	£33.00	All our steaks are sourced from Dunwood Farm. An all-grass farm set in the heart of the Staffordshire Moorlands. They are dry aged for minimum of 28 days in a Himalayan salt chamber. All Served with: Caramel & Red Wine Shallot - Glazed Mushroom & Chips Add Peppercorn, Bearnaise or Red Wine Sauce for £2.00 each	
12oz Dry Aged Ribeye	£39.00		
8oz Dry Aged Fillet	£40.00		
21oz Dry Aged Bone in Sirloin	£70.00		
32oz Dry Aged Bone in Ribeye	£85.50		
Please allow 45mins for cooking and resting of larger steaks			
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Chips	£4.00	Garlic Roasted Hispi Cabbage	£5.00
Smoked Mash	£4.50	Cauliflower Cheese	£4.50
Truffle & Parmesan Chips	£5.50	Tenderstem Broccoli	£5.50
Orange Glazed Carrots	£4.50	Buttered Greens	£5.00

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MOUNT
by Glynn Purnell

A discretionary service charge of 10% will be added to your final bill. This is shared fairly between all full-time members of staff, including our kitchen and bar teams. If you require further information on the allergen content of our dishes, please ask a manager who will be happy to help, many items on our menu may contain or come into contact with NUTS a SEEDS.