

# Set Menu

Wednesday's and Thursday's

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2 Courses £29

3 Courses £32

Both include a glass of either  
white, rose or red wine

## Starter

Mushrooms on Toast

Sherry Vinegar - Pickled Shimeji - Berkswell Cheese

Leek and Potato Soup

Confit Leeks - Chive Sour Cream

Confit Chicken & Duck Liver Terrine (£2 supplement)

Walnut Ketchup - Celery - Grape

## Main

Red Onion Tart Tatin

Brie - Salsa Verde - Rocket

Free Range Chicken Supreme

White Bean Cassoulet - Cotswold Chorizo - Spinach

Pan Roasted Cornish Cod (£2 supplement)

Brown Butter - Tomato - Caper - Crushed Potato

## Pudding

The Mount Sticky Toffee Pudding

Toffee Sauce - Vanilla Ice Cream

Yoghurt Sorbet

Mixed Berries - Lavender Honey

Three Cheeses (£4 supplement)

the  
MOUNT

by Glynn Purnell

The menu is subject to change due to seasonality.

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 and SEEDS.