

## For The Table

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Homemade Focaccia Olive Oil & Balsamic - Whipped Butter	£5.00
Salt Pig Cotswold Cured Meats Focaccia - Marinated Artichokes	£15.00
Chickpea Hummus Focaccia - Dukkah	£6.00
Marinated Olives Garlic - Chilli - Citrus Peel	£3.00

## Starters

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Wild Mushrooms On Toast Sherry Vinegar - Berkswell Cheese	£10.00
Dunwood Farm Steak Tartare Egg Yolk - Parmesan - Sourdough	£15.00
Smokin' Bros Smoked Salmon Tartlet Avocado - Wasabi - Ginger	£16.00
Scotch Egg Black Pudding - Apple & Cabbage Remoulade	£10.00
Glazed Boneless Chicken Thighs Spring Onion - Sesame - Soy Cucumber Salad	£10.00
Hand Dived Orkney Scallops Indian Spiced Cauliflower - Mango - Coconut	£16.00
Confit Chicken & Duck Liver Terrine Walnut - Celery - Grape	£12.00
Leek and Potato Soup Confit Leeks - Sour Cream	£9.00

## Sides

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Chips	£4.00
Smoked Mash	£4.50
Truffle & Parmesan Chips	£5.50
Orange Glazed Carrots	£4.50
Roasted Hispi Cabbage Capers - Spiced Butter	£6.00
Buttered Greens	£5.00

## Mains

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Roast Free Range Chicken Supreme White Bean Cassoulet - Cotswold Chorizo - Spinach	£25.00
Roasted Fillet of Beef Smoked Onion & Potato Terrine - Leek - Lettuce - Onion	£38.00
The Mount Beef Shortrib Pie Shortcrust Pastry - Buttered Greens - Smoked Mash	£25.00
Roasted Staffordshire Lamb Asparagus - Wild Garlic - Sweetbread - Shepherd's Pie	£36.00
Beer Battered Day Boat Haddock & Chips Minted Peas - Tartare and Curry Sauce	£25.00
The Mount Double Cheese Burger Cheddar - Pickles - Smoked Streaky Bacon - Chips	£22.00
Red Onion Tarte Tatin Brie - Salsa Verde - Rocket	£18.00
Pan Fried Cornish Cod Brown Butter - Tomato - Capers - Crushed Potato	£26.00

## Steaks

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10oz Dry Aged Sirloin	£35.00
12oz Dry Aged Ribeye	£40.00
8oz Dry Aged Fillet	£40.50
Sharing is Caring Dunwood Farm 1kg Cote De Boeuf	£85.00

Please allow 45mins for cooking and resting of larger steaks

All Served with:

Caramel & Red Wine Shallot - Glazed Mushroom & Chips

Add Peppercorn, Bearnaise, Mount Steak Sauce or Red Wine Sauce for £2.00 each

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 menu items are subject to change as our dishes are prepared with fresh, seasonal produce.

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.

the  
MOUNT  
by Glynn Purnell