

Dairy Free Menu

For The Table

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

Starters

Wild Mushrooms On Toast Sherry Vinegar - Pickled Shimeji	£10.00
Dunwood Farm Steak Tartare Egg Yolk - Sourdough	£15.00
Smokin' Bros Smoked Salmon 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
Confit Chicken & Duck Liver Terrine Walnut - Celery - Grape	£12.00

Sides

Chips	£4.00
Truffle & Parmesan Chips	£5.50
Roasted Hispi Cabbage Capers	£6.00
Mixed Greens	£5.00

Mains

Roast Free Range Chicken Supreme Chorizo - Spinach - White Bean Cassoulet	£25.00
Roasted Staffordshire Lamb Asparagus - Wild Garlic - Sweetbread - Shepherd's Pie	£36.00
Roasted Fillet of Dunwood Farm Beef Leek - Lettuce - Onion	£38.00
Beer Battered Day Boat Haddock & Chips Minted Peas - Tartare Sauce	£25.00
Red Onion Tarte Tatin Salsa Verde - Rocket	£18.00
Pan Fried Cod Crushed Potatoes - Tomatoes - Capers	£26.00

Steaks

10oz Dry Aged Sirloin	£35.00
12oz Dry Aged Ribeye	£40.00
8oz Dry Aged Fillet	£40.00
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, 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.

the
MOUNT
by Glynn Purnell

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.