

# Gluten Free Menu

## For The Table

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

## Starters

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Wild Mushrooms On Gluten Toast (V) Sherry Vinegar - Berkswell Cheese	£10.00
Dunwood Farm Steak Tartare Egg Yolk - Parmesan - Gluten Free Toast	£15.00
Smokin' Bros Smoked Salmon Avocado - Wasabi - Ginger	£16.00
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 Chorizo - Spinach - White Bean Cassoulet	£25.00
Roasted Staffordshire Lamb Asparagus - Wild Garlic - Shepherd's Pie	£36.00
Roasted Fillet of Dunwood Farm Beef Smoked Onion & Potato Terrine - Leek - Lettuce - Onion	£38.00
Beer Battered Day Boat Haddock & Chips Minted Peas - Tartare Sauce - Curry Sauce	£25.00
Pan Fried Cod Brown Butter - Capers - Tomatoes - Crushed - Potatoes	£26.00

## Steaks

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10oz Dry Aged Sirloin	£33.00
12oz Dry Aged Ribeye	£39.00
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, 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.

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.