

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

Scotch Egg (£2 supplement)

Apple and Cabbage Remoulade

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

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.