

Mount Street

— DINING ROOM & BAR —

SNACKS

Pork & Black Pudding Bon Bon 11

Cider gel

(vg) Goats Cheese Croustades 10

Onion marmalade, salt baked beetroot

(vg) Wild Mushroom Rolls 9

Quince Jam

STARTERS

(v) White Onion Soup 8.5

Crispy potatoes, chive oil

Smoked Salmon 14

Lemon gel, dill mascarpone, crisp filo, pickled shallot & quail's egg

(vg)(n) Salt Baked Maple Swede 9

Celeriac velouté, pistachio, nasturtium

Ham Terrine 11

Cider & parsley emulsion, crackling, sourdough, mustard butter

MAINS

36 Day Dry Aged Sirloin of Beef 32

Peppercorn sauce, watercress

Roasted Stone Bass 25

Saffron potato, spinach, solferino vegetables, Beurre Blanc

Slow Cooked Beef Daube 26

Confit garlic mash, grelot onions, tenderstem broccoli, red wine jus

Chicken Breast 23

pomme anna , honey roast fennel, mushroom puree, crispy bacon, jus

(v) Rigatoni Chilli Pasta 15

Courgette, Chilli, sun blush tomato, roasted red pepper

Beef Burger 19

cheese, lettuce, tomato, dill pickle & our burger sauce, fries

(vg) Roasted Onion and Mushroom Pithivier 18

Confit carrot & vegetable gravy

Chicken Caesar Salad 15

Baby gem, smoked bacon, egg, parmesan & crostini's

SIDES

Hispi, Black garlic emulsion, crispy onion 6

Truffle & Parmesan Fries 6

Fries with Maldon Sea Salt 5.5

(gf)(v) Mixed Leaf Salad 5

Pommery mustard & honey dressing

(n) Contains Nuts (v) Vegetarian (vg) Vegan

There is a discretionary 12.5% service charge added to your bill. All charges are inclusive of VAT.

All weights are approximate pre-cooked. Food allergies; please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. (vg/ngci) available denotes dishes for which there is a vegan or not gluten-containing ingredients version available, please ask your server for more details. Adults need around 2000kcal per day.