

GOURMET STONEBAKED PIZZA

PIZZA BUFALINA £12

Tomato, buffalo mozzarella, cherry tomato, Italian cheese, basil
(G, GFA, M)

CALABRESE £15

'Nduja, pepperoni, mozzarella, tomato, garlic, chilli
(G, GFA, M)

CHICKEN PESTO £15

Grilled chicken, basil pesto, roquito peppers, goat cheese, tomato
(G, GFA, M)

TANDOORI £15

Tandoori chicken, paneer cheese, coriander, curried onion, sweetcorn, mozzarella
(G, GFA, M)

VEGAN £15

Tomato sauce, roquito peppers, sweetcorn, mushroom, artichoke, vegan mozzarella
(G, GFA)

HOUSE SALADS

CALAMARI & KING PRAWN SALAD £17

Salt and pepper fried calamari and king prawn salad, crisp salad, lime chilli dressing, cherry tomatoes, and pickled cucumber
(C, SU)

GOAT'S CHEESE, NEW POTATO & BEETROOT SALAD £12

Goat's cheese nuggets, sriracha mayonnaise, beetroot, and poached new potatoes
(E, M, V)

HOUSE SIDES £7 EACH

CHICKEN KATSU FRIES

Curry mayonnaise, coriander, mango
(E, G, GFA, M, SU)

HOISIN DUCK FRIES

Hoisin duck, cucumber, spring onion
(G, GFA, SS)

PIZZA FRIES

Skinny fries topped with mozzarella, pepperoni and napolito tomato sauce
(G, GFA, M, SU)

SWEET POTATO FRIES

(G, GFA)

SEASONAL VEGETABLES

(M)

BATTERED ONION RINGS

(G, GFA)

GARLIC BREAD

(G, GFA, M)

DESSERTS £8 EACH

AFFOGATO AL CAFFE & CHURROS

Vanilla pod ice cream, shot of hot espresso, homemade cinnamon sugar churros
(G, M)

TRIPLE CHOCOLATE RASPBERRY POT

White chocolate mousse, brownie, raspberry, hot chocolate sauce
(GF, VE)

WARM VEGAN APPLE TART

Blackberry, salted caramel ice cream
(E, G, M, VE)

VEGAN CHOCOLATE CARAMEL BROWNIE

Vegan salted caramel ice cream
(G, N)

COFFEE

AMERICANO £3.75

FLAT WHITE £4.25

LATTE £4.25

MOCHA £4.25

ESPRESSO £3.60

DOUBLE ESPRESSO £4.20

HOT CHOCOLATE £4.50

Whipped Cream & Marshmallow + 50p

ENGLISH BREAKFAST TEA £3.75

FRUIT TEAS £3.90

EARL GREY TEA £3.90

MILK BABYCINO £1.00

ICED COFFEE £4.50

ICED MOCHA £4.50

IRISH COFFEE £6.95

CALYPSO COFFEE £6.95

BAILEYS COFFEE £6.95

BAILEYS CARAMEL COFFEE £7.50

SYRUP SHOT CARAMEL OR VANILLA £1.00

EXTRA COFFEE SHOT £1.20



SUNDAY ROAST

Lunch 12pm - 4pm

2 COURSES £30 | 3 COURSES £36

Crisp Yorkshire puddings, goose-fat roast potatoes, seasonal vegetables, creamy cauliflower cheese and unlimited beef dripping gravy

And introducing... THE SUNDAY LUNCH SHARING BOARD

£50 FOR 2 | £100 FOR 4

Savour our Sunday Lunch Sharing Board - three exquisite roasts with all the trimmings

AVAILABLE SUNDAYS ONLY

LOUNGE MENU

BREAD & NIBBLES

HOMEMADE BREAD £6

Flavoured oils, pesto, tapenade aioli
(E, G, GFA, M, SU)

SUN-BLUSHED TOMATO HUMMUS £6

Basil, sea salt crostini, homemade focaccia
(G, GFA, SESAME, SU)

ASPEN FRIES £6

Black pepper, Italian cheese, sea salt and truffle oil
(G, GFA, M)

TASTER BOARD £9

Italian hummus, olives, homemade focaccia, dipping oils, tapenade aioli
(E, G, GFA, M, SESAME)

GARLIC PIZZA BREAD WITH TOMATO £10

Garlic, olive oil
(G, GFA)

GARLIC PIZZA BREAD WITH CHEESE £10

Oregano, mozzarella
(G, GFA, M)

MIXED OLIVES £6

Olive oil and herbs

COLD SANDWICHES

TUSCAN CHICKEN & AVOCADO £10

Sliced grilled chicken breast, avocado, sun-dried tomatoes, basil pesto, rocket, layered on ciabatta bread
(G, GFA, M, N, SU)

CLASSIC HAM & CHEESE £9

Honey-roast ham, mature cheddar cheese, wholegrain mustard mayo, served on white or granary bread

(Have it toasted for a golden, melty twist!)

(E, G, GFA, M, SU)

ROAST BEEF & HORSERADISH £9

Tender roast beef, horseradish crème fraîche, pickled onions, baby spinach, served on a rustic ciabatta
(G, GFA, M, SU)

VEGAN TASTER £9

Spiced chickpea mash, avocado slices, grated carrots, red cabbage slaw, vegan garlic aioli, served on wholemeal sourdough

(G, GFA)

HOT SANDWICHES

RUSTIC CIABATTA FILLET STEAK MELT £15

Tender steak, mushroom, melted cheese, caramelized onions, pepper sauce
(G, GFA, M)

CAJUN CHICKEN CIABATTA MELT £15

Peppers, onions, tomato, melted cheese
(G, GFA, M, SU)

HOT MEDITERRANEAN SANDWICH – VEGGIE DELIGHT £12

Chargrilled courgette, roasted red pepper, creamy feta cheese, olives, hummus, drizzled with a rich balsamic glaze. Served on two toasted slices of multigrain bread
(G, GFA, M, S, SU)

SIGNATURE DISHES

THE CONNOISSEUR'S CHOICE £19

Hand-formed sirloin steak burger (served pink), house fries and a little jug of pepper sauce
(G, GFA, M, SU)

HOISIN DUCK PANCAKES £18

Shredded cucumber, spring onion, plum sauce
(E, G, MU, SESAME, SOY)

BUTTERMILK CHICKEN IN A BASKET £19

Boneless chicken, French fries, homemade coleslaw, BBQ sauce
(E, G, M, SU)

BUTTER CHICKEN CURRY £19

Fragrant rice, naan bread, poppadoms
(G, SU)

VEGAN VEGETABLE CURRY £19

Fragrant rice, naan bread, poppadoms
(G, SU)

SOMETHING TO BEGIN

THE MOUNT'S SOUP OF THE MOMENT £9

Freshly baked homemade bread
(G, GFA, VE)

CLASSIC PRAWN COCKTAIL £10

Homemade Bread & Butter, Lemon
(C, E, G, GFA, M)

LOBSTER SESAME TOAST £12

Sriracha aioli dip
(C, E, G, GFA, M)

SESAME CHICKEN POPCORN £9

Sweet chilli, spring onion
(E, G, M, SU)

HOUSE FAVOURITES

FISH & CHIPS £18

Cod loin, crushed minted peas, tomato fondue, sweet potato fries, salt 'n' vinegar butter sauce
(F, G, GFA, M, SU)

DUCK & CHIPS £24

Honey roast duck breast, triple-cooked chips, creamed cabbage and smoked bacon
(G, GFA, M)

PASTA DISHES

CLASSIC LINGUINI CARBONARA £18

Crispy pancetta, parmesan, egg yolk, black pepper, fresh parsley
(VE, E, G, GFA, M)

SEAFOOD LINGUINI £19

Mussels, squid, king prawns, fresh crab, cherry tomato, fresh herbs
(C, F, G, GFA)

THE MOUNT GRILL

Served with Triple-Cooked Chips, Grilled King Oyster Mushroom, Watercress, Sundried Tomato

RIBEYE 10oz £32

The ultimate luxury, marbled perfection, best served medium
(E, G, GFA, M, SU)

FILET MIGNON 8oz £35

Served with a black truffle crust
(E, G, GFA, M, SU)

SAUCES

Béarnaise
(M, MU, SU)

Peppercorn
(M, MU, SU)

Garlic Butter
(M)

Chimichurri
(SU)

Blue Cheese
(M)

Key: GFA/VE Are dishes that can be adapted to suit dietary needs.

Please Note: Our kitchen does operate with all allergens listed below, we cannot guarantee that all products will be allergen free. Please speak to a member of the team.

CE- Celery, G- Cereal/Gluten, CR Crustaceans, E-Egg, F-Fish, Lup-Lupin, M-Milk, MO-Molluscs, MU-Mustard, N-Nuts, PN-Peanuts SS- Sesame Seeds, S-Soy, SU-Sulphur Dioxide