

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)

CLASSIC CHICKEN CAESAR SALAD £16

Gem lettuce, parmesan, croutons, anchovies and grilled chicken
(G, E, M, F, GFA)

GOAT'S CHEESE, NEW POTATO & BEETROOT SALAD £15

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)

FRENCH FRIES

(G, GFA)

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)

VEGAN CHOCOLATE CARAMEL BROWNIE

Vegan salted caramel ice cream
(G, N)

MOLTEN CHOCOLATE LAVA CAKE

Served with sea salt caramel and vanilla bean gelato
(G, E, M)

STICKY TOFFEE PUDDING

Clotted Cream, toffee sauce
(G, M, E)

SUMMER BERRY PAVLOVA

Toasted meringue, summer berries, vanilla cream and passion fruit drizzle
(E, M)

VANILLA AFFOGATO

Vanilla bean gelato, espresso shot, and add a shot of whisky
(£6 SUPP)
(M, E)

A SELECTION OF LOCALLY SOURCED CHEESE

Crackers, chutney, grapes

COFFEE

AMERICANO £3.95

FLAT WHITE £4.35

LATTE £4.25

CAPPUCCINO £4.25

MOCHA £4.50

ESPRESSO £3.70

DOUBLE ESPRESSO £4.50

HOT CHOCOLATE £4.60

ENGLISH BREAKFAST TEA £3.95

FRUIT TEAS £4.15

EARL GREY TEA £4.15

ICED LATTE £4.60

ICED MOCHA £4.75

IRISH COFFEE £9.95

CALYPSO COFFEE £9.95

BAILEYS COFFEE £9.95

SPECIALITY SYRUP SHOT £1.00

EXTRA COFFEE SHOT £1.35

MARSHMALLOWS AND CREAM £1.00

SPECIALITY MILK £0.50

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

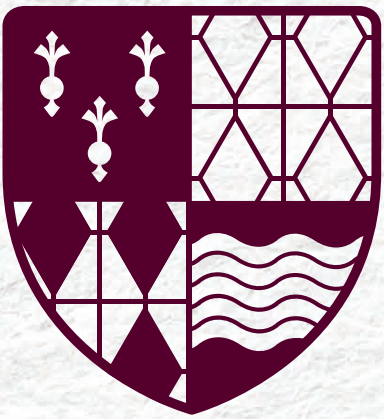
And introducing...

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)

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 £19

Tender steak, mushroom, melted cheese, caramelised onions, pepper sauce and French fries
(G, GFA, M)

CLASSIC CLUB £17

Bacon, chicken, lettuce, tomato, egg mayonaise, French fries
(G, E, M, GFA)

CAJUN CHICKEN CIABATTA MELT £17

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

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)

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)

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)

Garlic Butter
(M)

Blue Cheese
(M)

Peppercorn
(M, MU, SU)

Chimichurri
(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)

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