

# Mount Street

— DINING ROOM & BAR —

**2 Courses £32pp | 3 Courses £39pp**

## Starters

Midland Smoked Salmon  
Wild fennel, horseradish granita

or

Ham Hock Terrine  
Pickled pear, tonka bean mayonnaise, toasted brioche

or

Ragstone Mousse with Pumpkin Seed Granola  
Fresh cranberry, roasted butternut squash

## Mains

Blackened Sirloin of Yorkshire Beef  
Vanilla swede, braised feather blade, sticky braised red cabbage, wild mushrooms

or

Roasted Fillet of Stone Bass  
Creamed leeks, pommery mustard crust, potato and rosemary terrine

or

Spelt Grain "Risotto"  
Jerusalem artichoke, roasted ceps and salsify

## Desserts

Eggnog Cheese Cake  
Caramelized pecan nuts, caramel mousse

or

Dark Chocolate And Hazelnut Brioche Pudding  
Clementine ice cream, dark chocolate sauce

or

Mount Street Cheese Plate  
Sourdough rye crackers, caramelized onion

*All weights are approximate precooked. Prices include VAT at the current rate.*

*Food allergies; please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts.  
(v) Suitable for vegetarians. (vg) Suitable for vegans. (ngci) No gluten containing ingredients. (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.*

*A discretionary 12.5% service charge will be added to your bill.*

