

ALL DAY

# Mount Street

FOR YOU

— DINING ROOM & BAR —

## Snacks

Gordal Olives (v) 4.5  
Oak Smoked Almonds (v) 6.5

Cheese Straws (v) 4.5  
Roasted hazelnut romesco sauce

House Sourdough Bread (v) 4.5  
Roasted onion butter

## Starters

*Using the best of locally sourced produce, we use traditional methods to smoke our meat and fish in house.*

French Onion Soup (v) 7.5  
Crispy Onions, Comte cheese crouton

Midland Smoked Salmon 14  
Crème fraiche, shrimps, buckthorn

Beef Terrine 9.5  
Manchester gin, carrot chutney, brioche

Duck & Fennel Sausage Roll 9.5  
Cherry ketchup

Roasted Hand Dived Scallops 16  
Roasted celeriac, apple, confit chicken wing, Hazelnut crumb

Squash Tortellini (v) 9  
Autumn squash, sweet potato, truffle

## Mains

Roasted King Oyster Mushroom (v) 16.5  
Butternut squash, cep mushroom ragu, polenta  
Two Bone Rack of Yorkshire Lamb 28  
Lamb faggot, potatoes rosti, carrot, mint peas, ewe's curd  
Goosnargh Chicken Breast 17  
Confit leg fritter, sweet corn, pearl barley  
Poached Hake Fillet 19.5  
Lemon orzo, mascarpone, tender-stem broccoli  
Mount Street Aged Beef Steak Burger 17.5  
Charcoal cheddar, butter lettuce, tomato, crispy onions, pickle, burger sauce  
Mount Street Halloumi Burger (v) 16  
Butter lettuce, tomato, crispy onions, pickle, burger sauce  
Mount Street Surf and Turf Lobster Burger 26  
Glazed Lobster, butter lettuce, tomato, crispy onions, pickle, burger sauce

## Grill

*To ensure the best quality cuts, our in-house Mount Street butcher sources beef from South Yorkshire Limousin cattle and ages it for a minimum of 28 days and our chefs cook over an open flame to release the delicious flavours.*

Fillet 225g 36

Sirloin 300g 32

Rump 300g 26

Barnsley Lamb Chop 24

Salmon Supreme 16

## Mount Street Signature Dish to Share

Beef Wellington (to share) 1hr cooking time 80  
650g chateaubriand, confit tomato, duxelle, crispy onions

Roast Sirloin on The Bone (to share) 70  
800g Sirloin, confit tomato, duxelle, crispy onions

## Pies

Mount Street Fish-Pie 17.5  
Salmon, haddock, prawns  
Mushroom & Chicken Pie 17.5  
Confit chicken, wild mushroom, tarragon  
Sweet Potatoes & Goat Cheese Pithivier (v) 16.5  
Sweet Potatoes, goat cheese, spinach, puff pastry

## Sauces

Hollandaise 3  
Peppercorn 3  
Béarnaise 3  
Blue Cheese 3

## Sides

Hand-Cut Chips 4.5  
(with Truffle & Parmesan £1.50 supplement)  
Confit Baby Potatoes 4  
Crushed Smoked Carrot & Swede 4  
Spinach 4  
Pomme puree 4

## Desserts

Baked Chocolate Fondant 9  
Pink lady apple sorbet  
Cherry & Chocolate Mousse 8.5  
Fresh cherries, cherry sorbet

Pumpkin Tart 8  
Pumpkin custard, sweet pastry ginger sorbet  
Vanilla Rum Baba 7.5  
Fresh plum, mint

Honey Jelly 7  
Poached apricots, rosemary & white chocolate  
Artisan Cheese & Pairings 11

## Sunday Traditional Roasts

Enjoy a traditional roast dinner each Sunday at Mount Street Restaurant with a selection of succulent roasts to choose from including roast rump of beef, Goosnargh roast chicken, slow roast shoulder of lamb or roast pork belly. All served with crispy roast potatoes, Yorkshire puddings and glazed carrots and fresh greens. 17

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.

