

ALL DAY

Mount Street

FOR YOU

— DINING ROOM & BAR —

Snacks

Gordal Olives **£4.50**

Heritage Radish with
Smoked Oil Mayonnaise **£3.00**

Pickled Quails Eggs and Celery Salt **£7.00**

House Sourdough with
Roasted Walnut Longley Farm Butter **£3.50**

Starters

Cauliflower Soup (V) **£6.50**
Wholegrain mustard cobbler, lovage

Midland Smoked Salmon **£11.00**
Wild fennel, horseradish granite

Pressed Smoked Chicken Terrine **£8.00**
Tarragon mayonnaise, candy cane beetroot, pickled mushrooms

Roasted Marinated Tempeh (VG) **£8.50**
Smoked portabella, crispy kale and quinoa salad

Pickled Heritage Tomato Salad (V) **£6.50**
Baby mozzarella, chia seed brittle

Mains

Roast Monkfish **£21.00**
Celeriac, lovage and walnut pesto

Mount Street Aged Limousin Cheeseburger **£16.00**
*Cheshire rarebit, house pickled cucumber,
Mount Street burger sauce, potato brioche bun*

Roast Goosenargh Chicken Breast **£16.50**
Watercress and spelt barley risotto, black garlic, Romanesque

Truffled Artichoke Salad (VG) **£16.00**
Pickled enoki mushrooms, artichoke crisps, saffron mayonnaise

Grills

Fillet Steak 225g **£32.00**

Ribeye Steak 450g **£42.00**

Sirloin Steak 300g **£27.00**

Spatchcock Goosnargh Chicken **£18.00**
Watercress, rainbow radish, gremolata

Returning to tradition, we have our own in house butcher using highest quality Yorkshire Limousin cattle. Our butcher ages the beef for a minimum 28 days before selecting the best cuts to feature on the Mount Street Menu.

The beef is cooked simply over an open flame to get the best possible flavour from the meat.

Homemade individual pies

Wild Mushroom Pithivier (V) **£15.00**
Mashed potatoes, watercress, tarragon cream

Chicken, Bacon and Leek Pie **£15.50**
Mashed potatoes, watercress, thyme and chicken gravy

Sauces

Béarnaise Sauce **£2.50**

Peppercorn Sauce **£2.50**

Bordelaise Sauce **£2.50**

Anchovy Butter **£2.00**

Chimichurri **£2.00**

Desserts

Eccles Cake and Lancashire Cheese **£7.00**
Baked fresh, please allow 20 mins

Baked Lemon Tart **£6.50**
Lemon sherbet meringue, raspberries

Ginger Loaf **£6.00**
Butterscotch sauce

Blackberry and Mascarpone Curd **£7.50**
Bramley apple filled doughnuts

Mount Street Cheese Plate **£8.50**
Sourdough rye crackers, caramelised onion