

ALL DAY

Mount Street

FOR YOU

— DINING ROOM & BAR —

Bar Snacks

Gordal Olives **£4.50**
Smoked Almonds **£4.50**

Heritage Radish with Smoked Oil Mayonnaise **£3.00**
Pickled Quails Eggs and Celery Salt **£4.50**

Gammon Scotch Egg and Piccalilli Purée **£6.00**
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 granita
Lobster Crumpets **£14.00**
Black and white sesame, Hollandaise sauce

Traditional Pork Pie – served Tableside **£9.00**
Pickled carrots, mustard, piccalilli
Yorkshire Limousin Steak Tartare **£12.00**
Confit Burford brown yolk, crispy capers, chargrilled sourdough

Pressed Smoked Chicken Terrine **£8.00**
Tarragon mayonnaise, candy cane beetroot, pickled mushrooms
Roasted Marinated Tempeh (V) **£8.50**
Smoked portabella, crispy kale and quinoa salad
Pickled Heritage Tomato Salad (VG) **£6.50**
Baby mozzarella, chia seed brittle

Mains

Chargrilled Dover Sole (to share) **£60.00**
Capers, brown butter, sautéed potatoes
Roast Monkfish **£21.00**
Celeriac, lovage and walnut pesto
Chorlton Ale Braised Beef Featherblade **£15.50**
Mount Street smoked mac n cheese
Mount Street Aged Limousin Cheeseburger **£16.00**
*Cheshire rarebit, house pickled cucumber,
Mount Street burger sauce, potato brioche bun*
Roast Goosnargh Chicken Breast **£16.50**
Nettle and spelt barley, black garlic, Grelot onions
Truffled Artichoke Salad (VG) **£16.00**
Pickled enoki mushrooms, artichoke crisps, saffron mayonnaise
Roast King Trumpet Mushrooms (VG) **£15.50**
Cep and aubergine ragu, roast buckwheat, chervil
BBQ'd Purple Sprouting Broccoli (V) **£13.50**
*Potato gnocchi, Kidderston ash goat's cheese,
hazelnut and pumpkin seed granola*

Grills

Fillet Steak 225g **£32.00**
Ribeye Steak 300g **£28.00**
Sirloin Steak 300g **£26.00**
Spatchcock Goosnargh Chicken **£18.00**
Watercress, rainbow radish, gremolata
3 Bone Rack of Lamb **£26.00**
Mustard and herb rub, garlic and anchovy Pommes Anna
Surf n Turf – Ribeye 225g and
Grilled Half Native Lobster **£45.00**
Café de Paris butter
*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.*

Blackboard

**PLEASE SEE OUR
BLACKBOARD FOR OUR
DAILY SPECIALS FROM OUR
IN HOUSE BUTCHER**

Homemade individual pies

Beef Wellington – to share **£80.00**
Pancetta fondant and watercress (plus 3 sides)
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

Sides

Grilled Hispi Cabbage and Almond Yoghurt Dressing **£4.00**
Baked Cauliflower Cheese **£4.50**
Sautéed Rainbow Chard, Garlic and Lemon **£3.00**
Chantenay Carrots, Cumin and Mustard Cress **£3.00**
Roast Yukon Gold Potatoes,
Smoked Salt and Rosemary **£3.50**
Truffled Fries, Mrs Kirkhams Cheese and Parsley **£4.50**
Triple Cooked Chips **£4.00**

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
Chocolate Orange Flamed Alaska – to share **£14.00**
Almond crumble
Ginger Loaf **£6.00**
Butterscotch sauce
Bakewell Tart **£6.00**
Earl Grey Ice Cream
Duck Egg Custard **£7.50**
Poached Yorkshire rhubarb, Worsley gin and rhubarb sorbet, Rhubarb filled donuts
Mount Street Cheese Plate **£8.50**
Sourdough rye crackers, caramelised onion

Weekend Roasts

**ROASTS AT MOUNT STREET SERVED
EVERY SATURDAY AND SUNDAY**

Sharing Roasts

PLEASE SEE OUR BLACKBOARD
FOR ROASTS SUITABLE TO SHARE
BETWEEN 4 PEOPLE

Sunday only

Traditional Roast Aged Limousin Beef Topside **£16.00**
Roasted potatoes, Yorkshire pudding, glazed carrots, cabbage and red wine jus

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.

