



À LA CARTE MENU

STARTERS & SMALL PLATES

MOUNT HOTEL CAESAR SALAD £10

Cantabrian anchovies, quail egg, crostini
(M, E, SU, G, GFA)

GARLIC KING PRAWNS £11

Cucumber, spring onion salad,
sweet chilli dressing
(C, M, SU)

BEEF BUTTER GNOCCHI £10

Pillowy potato gnocchi tossed in
beef fat butter, sage, and parmesan.
(Vegetarian alternative available) (G, M)

ROASTED BUTTERNUT SQUASH (V) £9

Wild mushrooms, goats cheese
(M, SU)

MINI YORKSHIRE PUDDING BITES £9

Bite-sized Yorkshire puddings filled with
slow-cooked pulled beef, horseradish crème
fraiche and a drizzle of red wine jus
(Vegetarian alternative available) (G, E, M, SU)

OAK SMOKED SALMON £11

New potatoes, horseradish,
Guinness bread and butter
(F, M, G, GFA)

SOUP OF THE MOMENT (VE)(GF) £9

New potatoes, horseradish,
Guinness bread and butter

SIGNATURE STEAKS & GRILL

All of our steaks are dry-aged for 28 days and served with bone marrow butter and your choice of 1 sauce: Chimichurri, Béarnaise Foam, or Smoked Peppercorn Jus, and 1 side order

RIBEYE 10oz £32

The ultimate luxury, marbled
perfection, best served medium
(G, GFA, M, E, SU)

FILET MIGNON 8oz £35

Served with a black truffle crust
(G, GFA, M, E, SU)

BONE-IN PRIME NY STRIP 14oz £33

Finished with charred rosemary
and Maldon sea salt
(G, GFA, M, E, SU)

HERB-CRUSTED 3-BONE LAMB RACK £32

Succulent lamb rack with a crust of fresh
herbs, garlic, and breadcrumbs, served
with creamy mash, carrots and asparagus
(G, GFA, M)

BURGERS

THE LUXE WAGYU BURGER £22

8oz wagyu patty, foie gras torchon, black
garlic aioli, crispy onions and aged white
cheddar on a brioche bun
(M, G, E, GFA)

MOVING MOUNTAIN VEGAN BUTCHER BURGER (VE) £18

Plant-based patty, smoked tomato jam,
cashew mozzarella and crispy oyster
mushrooms on a pretzel bun
(SU, G, GFA)

AVAILABLE FROM 12 PM UNTIL 9 PM

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



À LA CARTE MENU

SHARING PLATTERS

During peak times, may require additional preparation time

SPATCHCOCK ROAST CHICKEN

£28

Served with two sides and two sauces of your choice
(G, GFA, SU, M)

CHATEAUBRIAND 500g

£60

A dry-aged Chateaubriand served with two sides and two sauces of your choice
(G, GFA, M, E, SU)

TOMAHAWK STEAK

SHARING PLATTER 900g

£65

A show-stopping dry-aged Tomahawk Steak served with two sides and two sauces of your choice
(G, GFA, M, E, SU)

SIDES & EXTRAS £6

SEA SALT FRIES

Koffman fries
(G, GFA)

TRUFFLE FRIES

Koffman fries tossed in truffle oil and Parmesan
(G, GFA, M)

CREAMED SPINACH (M)

LOADED BONE MARROW MASH

Creamy potato mash with roasted bone marrow and crispy pancetta (M, E)

GARLIC MUSHROOMS (M)

BUTTERED SPRING GREENS (G, M, E)

DOUBLE-COOKED CHIPS

Thick-cut chips cooked twice for extra crunch
(G, GFA)

LOBSTER MAC & CHEESE

Creamy macaroni loaded with lobster, parmesan
(C, M, E, G, GFA)

DESSERTS £8

MOLTEN CHOCOLATE LAVA CAKE

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

SUMMER BERRY PAVLOVA

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

STICKY TOFFEE PUDDING

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

VANILLA AFFOGATO

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

£6.00 SURCHARGE

A SELECTION OF LOCALLY SOURCED CHEESE

Crackers, chutney, grapes

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