

Grilled Sobrassada		9.5
Oyster with Apple		4.8 ea
Wigmore / Beenleigh Blue / St Helena Cheese		8.5 ea
Fresh Cheese & Anchovies		6.5 ea
Cured Dairy Beef		12.5
Raw Scallop & Cured Monkfish		18.5
Walnut Bread with Winter Tomato & Bottarga		11.5
Smoked Sardines with Citrus		12.5
Pumpkin Fritto		14.5
Culatta Di Montagna, Radicchio & Almonds		14.5
Beetroot, Mountain Mint & Wild Garlic		14.5
Wild Mushrooms		18.5
Braised Radicchio with Chestnut		15.5
Chickpeas & Lardo		15.5
Tripe		16
Wood Pigeon		23.5
Spider Crab / Girolles & Black Truffle Omelette		18 / 27
Beef Sweetbreads & Leeks		28
Scarlet Prawns		18.5
Brill with Chicken 'pil-pil'		35
John Dory		46 / 56
Mutton Chops		28
Fallow Deer Loin		48
Saddleback Collar Chop		65
Roasted Duck		68
Jersey Beef Sirloin / Rib	3 Year	85 / 95
Friesian Beef Rib	8 Year	105
Whole Lobster Caldereta		95
Bread & Butter		4.8
Grilled Bread		6
Roasted Winter Vegetables		16.5
Bitter Leaves & Anchovy		10.5
Roasted Pumpkin, Poacher & Apple		19.5
Wood Fired Rice		8.5
Smoked Potatoes		8.5
Custard Ensamada with Rhubarb		11.5
Torrija with Mascarpone		10.5
Burnt Citrus & Cream		9.5
White Chocolate & Cardamon / Apple & Celery / Chocolate & Chilli Sorbet		8.5
Sorrel / Bayleaf / Brown Butter Ice Cream		9.5

Croeso i Mountain - Mae ein cynnyrch i gyd o Brydain a ein pysgod yn wyllt, yn frydorol, ac f'u delir gynaliadwy gan gychod bach sy'n pysgota'n ddyddiol. Holwch ynglyn ag unrhyw alergeddau neu ofynion dietegol. Ychwanegir 12.5% dal dewisol am y gwasanaeth at eich bil. Mae'r holl dipiau mewn arian parod neu ar gerdyn yn mynd i'n tim. Diolch yn fawr.

Our fish are wild, native and are sustainably caught by day boats using targeted and specific methods of fishing. All our game is wild and therefore may contain shot. We continue to pursue our vision of traceability and the commitment to a responsible understanding of sourcing and stock levels. Please do ask about allergens and inform us of dietary requirements. 12.5% discretionary service charge will be added to your bill. 100% of all tips go to our team.

— *Aperitifs* —

Vermouth + Soda	8.5
Mountain Martini	14.5
Negroni	11.5
Shiso & Manzanilla Spritz	11
Club Sour	14.5
Salt Lemon Gin + Tonic	11
Equipo Navazos 'I Think' Manzanilla	12 75ml
Lustau 'Peninsula' Palo Cortado	10 75ml

— *Sparkling* —

Filipa Pato <i>Bairrada, Portugal</i> NV Blanc de Blancs <i>bical,ercial, maria gomes</i>	12 / 60
Leclerc Briant <i>Champagne, France</i> NV Brut Reserve <i>chardonnay, pinot noir, meunier</i>	17 / 92

— *White* —

Vinicola de Nulles <i>Tarragona, Spain</i> 2023 Parabolic <i>macabeo, xarel-lo</i>	6 / 20 carafe
Textura <i>Dao, Portugal</i> 2021 Pretexto Branco <i>encruzado, bical & others</i>	8 / 42
San Lorenzo <i>Marche, Italy</i> 2022 Le Oche <i>verdicchio</i>	11 / 56
Leon Boesch <i>Alsace, France</i> 2022 La Cabane <i>pinot blanc</i>	12 / 59
Christina Wess <i>Wachau, Austria</i> 2022 Sandgrube <i>gruner veltliner</i>	13 / 65
Allende <i>Rioja, Spain</i> 2020 Rioja Blanco <i>viura, garnacha blanca</i>	15 / 84
Francois Lumpp <i>Burgundy, France</i> 2021 Givry Blanc 'Teppe de Cheneves' <i>chardonnay</i>	22 / 110
Domaine de Bouchot <i>Loire, France</i> 2023 Pouilly Fume 'Terres Blanche' <i>sauvignon blanc</i>	28 / 139

— *Pink & Orange* —

Azores Wine Co <i>Azores, Portugal</i> 2022 Vulcanico Rose <i>aragones, castelao, malvarisco & others</i>	12 / -
Azul y Garanza <i>Navarra, Spain</i> 2022 Naturaleza Salvaje Clarete <i>garnacha blanca, garnacha</i>	12 / 64
Orgo <i>Khaketi, Georgia</i> 2022 Rkatsiteli <i>rkatsiteli</i>	13 / 65
Costador <i>Catalunya, Spain</i> 2022 Macabeu Brisat 'Metamorphika' <i>Macabeu</i>	16 / -

— *Red* —

Succes Vinicola <i>Catalonia, Spain</i> 2023 La Coma <i>trepas, cabernet sauvignon</i>	6 / 20 carafe
Telmo Rodriguez <i>Alicante, Spain</i> 2022 Al-Muvedre <i>monastrell</i>	8 / 38
Plaisance-Penavayre <i>Fronton, France</i> 2021 Le Rouge <i>syrah, negrette, cabernet sauvignon & others</i>	10 / 48
Mas Martinet <i>Priorat, Spain</i> 2020 Menut <i>grenache, syrah, carignan, merlot</i>	12 / 59
Dirupi <i>Valtellina, Italy</i> 2022 Rosso di Valtellina 'Ole!' <i>nebbiolo</i>	13 / 64
Du Grappin <i>Beaujolais, France</i> 2021 Saint-Amour <i>gamay</i>	17 / 83
Thymiopoulos <i>Naoussa, Greece</i> 2022 Rapsani <i>xinomavro</i>	17 / 87
Benjamin Leroux <i>Burgundy, France</i> 2021 Bourgogne Rouge <i>pinot noir</i>	23 / 113
Jose Gil <i>Rioja, Spain</i> 2023 San Vicente de la Sonsierra <i>tempranillo, garnacha, viura</i>	25 / 124
Vieux Telegraphe <i>Rhone, France</i> 2018 Chateauneuf-du-Pape <i>grenache, syrah, mourvedre</i>	39 / 197

— *Sweet* —

Staffelter Hof <i>Mosel, Germany</i> 2022 Riesling 'Steffensberg Kabinett' <i>riesling</i>	75ml / 125ml	8 / 13
Niepoort <i>Douro, Portugal</i> 2019 LBV <i>touriga franca, touriga nacional & others</i>	9 / 15	
S&B Tissot <i>Jura, France</i> NV Macvin du Jura Blanc <i>savagnin</i>	16 / 25	

— *Non Alc* —

Vichy Catalan 1L	7.5
Feral No.1, White Beet Hop Szechuan Pepper	9
Picante	6.5
Jin Jin Rhubarb	5.5
Botivo Spritz	7.5
Estrella Galicia 0.0%	5