

Raw Sobrassada with Honey		4.8
Grilled Sobrassada		9.5
St Helena / Coolea / Beenleigh Blue Cheese with Quince		8.5 ea
Oyster with Apple		4.8 ea
Fresh Cheese & Anchovies		9.8
Raw Scallop & Monkfish		16.8
Walnut Bread with Quince & Lardo		10.8
Pumpkin Fritto		14
Daikon, Radish & Hazelnut		14.5
Beetroot with Mountain Mint		14.5
Smoked Mussel Escabeche		17.5
Wild Mushrooms		18.5
Grilled Aubergine & Onions		17.5
Tripe		16
Squid with Roasted Red Peppers		24.5
Mackerel with Turnips		25
Spider Crab / Girolles & White Truffle Omelette		18 / 27
Beef Sweetbreads & Leeks		26
Langoustine		8.5 ea
John Dory		42 / 89
Whole Brill		58 / 100 / 124
Mutton Chops		27
Beef Shortrib		37
Fallow Deer Chop		48
Roasted Duck		65
Saddleback Collar Chop		60
Jersey Beef Sirloin / Rib	3 year	85 / 95
Friesian Beef Rib	8 year	95
Whole Lobster Caldereta		95 / 130
Bread & Butter		4.8
Roasted Autumn Vegetables		16.5
Bitter Leaves & Anchovy		10.5
Wood Fired Rice		8.5
Grilled Bread		6
Smoked Potatoes		8.5
Chocolate Ensaimada with Hazelnuts		11.5
Torrija with Pear		10.5
Rice Pudding with Blackberries		11
Raspberry / Plum / Apple Cider Sorbet		8.5
St Helena & Quince / Goats Curd & Raspberry / Apple 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.

— *Aperitif* —

Turi Vermouth + Soda	8.5
Mountain Martini	14.5
Negroni	11.5
Shiso & Manzanilla Spritz	11
Orchard Spritz	11
Club Sour	14.5
Salt Lemon Gin + Tonic	11
Lustau 2024 Fino de Jerez en Rama	12 75ml

— *Sparkling* —

Vadio <i>Bairrada, Portugal</i> NV Espumante Solera Branco Brut <i>bical, baga, circeal</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> 2022 Parabolic <i>macabeo, xarello</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
Le Rocher Des Violettes <i>Loire, France</i> 2021 Touche Mitaine <i>chenin blanc</i>	12 / 59
Tantaka <i>Txakoli, Spain</i> 2022 Juanjo Tellaetxe Blanco <i>hondarrabi zuri</i>	13 / 64
Sandro Fay <i>Lombardy, Italy</i> 2021 Sotto Castello <i>chardonnay</i>	14 / 69
Devevey <i>Burgundy, France</i> 2020 Champs Perdrix <i>chardonnay</i>	18 / 90
Cesar Marques <i>Bierzo, Spain</i> 2022 La Salvacion <i>godello</i>	18 / 92

— *Pink & Orange* —

Michael Gindl <i>Weinviertal, Austria</i> 2023 Michis Farm <i>gelber muskateller, riesling, gruner veltliner</i>	13 / 63
Clos Cibonne <i>Provence, France</i> 2023 Tentations <i>grenache, cinsault, syrah, tibouren</i>	13 / 66
Grange Saint-Sauveur <i>Loire, France</i> 2020 Les Arceaux Rose <i>grolleau noir, grolleau gris</i>	18 / 91
Radikon <i>Friuli, Italy</i> 2022 Sivi <i>pinot grigio</i>	24 / 118

— *Red* —

A. Desconhecida <i>Lisbon, Portugal</i> 2022 Castelao <i>castelao</i>	6 / 20 carafe
Cristo del Humilladero <i>Madrid, Spain</i> 2019 Gre2 <i>garnacha</i>	8 / 38
Vadio <i>Bairrada, Portugal</i> 2018 Tinto <i>baga</i>	9 / 44
Rallo Azienda Agricola <i>Sicily, Italy</i> 2023 La Clarrisa <i>syrah</i>	11 / 56
Envinate <i>Almansa, Spain</i> 2022 Albahra <i>moravia agria, garnacha tintorera</i>	13 / 66-
Domaine Ogereau <i>Loire, France</i> 2022 Les Tailles <i>cabernet franc</i>	14 / 71
Patrice & Maxime Rion <i>Burgundy, France</i> 2022 Bourgogne Rouge <i>pinot noir</i>	17 / 86
Jaugueyron <i>Bordeaux, France</i> 2016 Haut-Medoc <i>cabernet sauvignon, merlot, cabernet franc</i>	20 / 99
Roulot <i>Burgundy, France</i> 2021 Auxey-Duress 1er Cru Rouge <i>pinot noir</i>	50 / 247

— *Sweet* —

Chateau Petit Vedrines <i>Bordeaux, France</i> 2017 Sauternes <i>semillon, sauvignon blanc</i>	9 / 14
Niepoort <i>Duoro, Portugal</i> 2019 Late Bottled Vintage Port <i>sousao, tinto amarela & others...</i>	9 / 15
Lustau <i>Andalucia, Spain</i> NV East India Solera <i>palomino, pedro ximenez</i>	11 / 19
Niepoort <i>Duoro, Portugal</i> NV 10 Years Old Tawny Port <i>touriga franca, touriga nacional & others...</i>	14 / 22
Domaine Schlumberger <i>Alsace, France</i> 1976 Grains Nobles I <i>gewurtztraminer</i>	21 / 32

— *Digestifs* —

Amari	7 - 11 50ml
Vieille Prune	14 50ml

— *Non Alc* —

Picante	6.5
Burnt Apple Soda	5
Coastal Spritz	6.5