

MOUNT HAVEN

Daily Special Dishes

Created by our Head Chef using locally sourced seasonal ingredients

STARTERS

Partridge and pigeon, pear, red cabbage puree, bacon crumb

Crispy breaded mackerel, remoulade puree, beets and watercress

Gear farm sprouting broccoli, slow cooked duck egg, celeriac, truffle (V)

MAINS

Hake, crab ravioli, courgette puree, shellfish cream

Pork cutlet, squash, gnocchi, slow roasted carrots, pickled cockles

Roasted pumpkin, ras al hanout, nettle ricotta, cous cous, hazelnuts & cavalo nero (V)

DESSERTS

Lemon posset, raspberries, hibiscus sorbet, pistachio

White chocolate and verbena mousse, loveage, rosehip, chia seeds

2 Courses 27.50

3 Courses 33.50

Served alongside our A la Carte menu 6 – 9pm

All prices include VAT. Service charge is not included.