

MOUNT ST.

RESTAURANT

CAVIAR

Oscietra Caviar
with Sour Cream & Onion Pringles
50g **100** • 125g **250** • 250g **450**

OYSTERS

Killough Oysters
6 FOR **24** • 12 FOR **48**

TO START

Omelette Arnold Bennett **16**
Portland Crab, Brown Crab Mayonnaise **22/33**
Butter Lettuce Salad, Pear, Stilton & Walnuts (v) **16**
Jerusalem Artichoke Soup, Mushrooms on Toast (vg) **14**
Mock Turtle Croquette, Oyster Mayonnaise, Herb Salad **20**
Grilled Leeks Vinaigrette & Smoked Almonds (vg) **16**
Smoked Eel & Potato Salad, Cucumber, Caviar **24**
Stepney Smoked Salmon **20/30**
Beef Tartare and Toast **22/33**

MAINS

Lobster Pie for Two & Greens **96**
Beetroot Tart, Goats Curd & Bitter Leaves (v) **24**
Sea Bass, Sardine Ketchup, Fennel & Fish Sauce **44**
Foraged Mushroom Spelt and Roasted Celeriac (vg) **24**
Warm Salad of Pumpkin, Artichoke & Pumpkin Seed Pesto (vg) **24**
Pigeons in Pimlico, Duck Liver, Bacon & Red Cabbage **46**
Cotswold Chicken, Turnips & Roast Chicken Sauce **36**
Loin of Highland Venison, Braised Haunch & Parsnip **46**
Dover Sole, Brown Butter Hollandaise **62**
Rib-eye Steak, Chips & Bearnaise **48**

SIDES

Mashed Potato (v) **6**
Bubble & Squeak (v) **6**
London Leaf Salad & Vinaigrette (vg) **8**
Purple Sprouting Broccoli (vg) **7**
Glazed Carrots & Thyme (vg) **7**
Pink Fir Apple Potatoes & Mint (v) **7**
Triple Cooked Chips (vg) **7**
Steamed Spinach (vg) **6**



PUDDINGS

- Lemon Tart & Yoghurt Ice Cream **12**
Blackcurrant & Liquorice Soufflé **12**
Selection of British Cheeses & Durslade Farm Chutney **8** EACH • **22** FOR **3**
Raspberry Blancmange with White Chocolate Ice Cream **12**
Dark Chocolate & Hazelnut Mousse **14**
Fig Leaf Soft Serve **12**
Seasonal Sorbet **8**

SAVOURIES

- London Rarebit
Gentleman's Relish & Cucumber on Toast
Devilled Kidney Omelette
all at 10

STICKY WINE & PORT

- Jurançon, Marie Kattalin, Domaine de Souch 2016 **16**
Château Coutet, 1er Grand Cru Classé 2009 **18**
Passito di Pantelleria DOC, "Ben Ryé", Donnafugata 2019 **20.5**
Tokaji Aszú 5 Puttonyos, Oremus 2013 **28**
Sauternes, Château d'Yquem, 1er Grand Cru Supérieur 1996 **95**
Ramos Pinto 10yr Tawny Quinta de Ervamoira **12**
Ramos Pinto Vintage Port 1997 **25**
Pereira d'Oliveira, Boal, Madeira, Portugal 1982 **49**

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. Prices include VAT at current rate.
A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.
v - vegetarian vg - vegan gf - gluten free

