

MOUNT ST.

RESTAURANT

CAVIAR

Oscietra caviar

with blinis, potato crisps, sour cream & chives

50g **100** • 125g **250** • 250g **450**

OYSTERS

Killough oysters

6 FOR **24** • 12 FOR **48**

TO START

Omelette Arnold Bennett **18**

Portland crab, brown crab mayonnaise **24/36**

Wild garlic & asparagus soup, sour cream (v) (vg) **18**

London butter lettuce, stilton, pear, walnuts (v) (vg) **17.50**

Orkney scallops, smoked eel sauce, apple, scratchings **28/42**

English asparagus, hollandaise sauce or vinaigrette (vg) **18**

Mock turtle croquette, oyster mayonnaise, herb salad **22**

Smoked eel & potato salad, cucumber, caviar **26**

Stepney smoked salmon **20/30**

Beef tartare, toast **22/33**

MAINS

Lobster pie for two, greens **96**

Fillet of Gigha halibut fisherman's pie **48**

Beetroot tart, goats curd, bitter leaves (v) (vg) **24.50**

Salad of salt baked celeriac, baby artichokes & wild garlic pesto (vg) **24.50**

Beef Wellington for two, mashed potato, green beans, peppercorn sauce **96**

West Country lamb chop & belly, hispi cabbage, Jersey Royals, mint jelly **48**

Garden pea rice porridge, egg yolk & morel mushrooms (v) (vg) **28**

Pigeons in Pimlico, duck liver, bacon, red cabbage **48**

Dover sole, brown butter hollandaise **62**

Sirloin steak, chips, bearnaise **52**

SIDES

Mashed potato (v) **7.50**

Tenderstem broccoli (v) **7.50**

London leaf salad, vinaigrette (v) **8**

Bubble & squeak, HP hollandaise (v) **7.50**

Glazed carrots, thyme (v) **7.50**

Triple cooked chips (v) **7.50**

Steamed spinach (v) **7.50**



PUDDINGS

- Dark chocolate mousse **14.50**
Egg custard tart, grapefruit sorbet **12.50**
Banana soufflé, rum & raisin ice cream, salted caramel **14**
Selection of British cheeses & Durslade Farm chutney **8 EACH • 22 FOR 3**
Blood orange blancmange, olive oil sable, white chocolate ice cream **12.50**
Rhubarb & custard soft serve, ginger shortbread **12.50**
Homemade chocolates **6**
Seasonal sorbet **8**

SAVOURIES

- London rarebit
Gentleman's relish, cucumber, toast
Devilleed kidney omelette
all at 12

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 **20.50**
Tokaji Aszú 5 Puttonyos, Oremus 2013 **28**
Sauternes, Château d'Yquem, 1er Grand Cru Supérieur 1995 **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

