

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 **28/42**

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

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

English asparagus, hollandaise sauce or vinaigrette (v) (vg) **18.50**

Raw Orkney scallop, tomato, chilled Bloody Mary broth **28**

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

Grilled leeks vinaigrette, smoked almonds (vg) **17.50**

Beef tartare, toast **22/33**

MAINS

Lobster pie for two, greens **96**

Hot smoked trout salad, spring vegetables **32**

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

Salad of roast courgette, tomato jam & lovage (v) (vg) **24**

Cornish monkfish, Brick Lane curry sauce, mussel samosa **38.50**

Beef Wellington for two, Jersey Royals, green beans, peppercorn sauce **96**

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

Durslide Farm lamb, hispi cabbage, Jersey Royals, mint jelly **48**

Merrifield duck breast, confit leg, peas & apricot **46**

Dover sole, brown butter hollandaise **64**

Sirloin steak, chips, bearnaise **52**

SIDES

Mashed potato (v)

Tenderstem broccoli (v)

London leaf salad, vinaigrette (v)

Bubble & squeak, HP hollandaise (v)

Glazed carrots, thyme (v)

Triple cooked chips (v)

Steamed spinach (v)

all at 8



PUDDINGS

- Dark chocolate mousse **14.50**
Lemon tart with yoghurt ice cream **14**
Banana soufflé, rum & raisin ice cream, salted caramel **14**
Selection of British cheeses & Durslade Farm chutney **8** EACH • **22** FOR **3**
Strawberries & cream soft serve **12.50**
Raspberry & pistachio trifle **14**
Homemade chocolates **6**
Pimms sorbet **8**

SAVOURIES

- London rarebit
Gentleman's relish, cucumber, toast
Devilled 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

