

# 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**  
Garden pea rice porridge, egg yolk & morel mushrooms (v) (vg) **28**  
Durslade Farm lamb, hispi cabbage, Jersey Royals, mint jelly **48**  
Cotswold chicken salad, boiled egg, salad cream **28.50**  
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)  
Glazed carrots, thyme (v)  
Bubble & squeak, HP hollandaise (v)  
London leaf salad & vinaigrette (v)  
Triple cooked chips (v)  
Steamed spinach (v)  
**all at 8**

## PUDDINGS



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

