

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**

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

Stuffed courgette flower, aubergine & tomato jam (vg) **18.50**

Chilled tomato soup, cucumber sorbet & pickled green strawberry (vg) **18**

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

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

Stepney smoked trout, celeriac & apple slaw **22/33**

Grouse broth with game & malt bread **20**

Beef tartare, toast **22/33**

MAINS

Lobster pie for two, greens **96**

Tomato, goats curd & broad bean tart (v) **26**

Salad of hot smoked trout & summer vegetables **32**

Globe artichoke, smoked almond & summer beans (vg) **26**

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

Garden pea rice porridge, Driftwood goats cheese & girolle mushrooms (v) (vg) **28**

Durslide Farm lamb, braised shoulder, broccoli & mint jelly **48**

Traditional roast Yorkshire grouse & all the trimmings **60**

Cotswold chicken salad, boiled egg, salad cream **28.50**

Dover sole, brown butter hollandaise **64**

Sirloin steak, chips, bearnaise **52**

SIDES

all at **8**

Mashed potato (v)

Tenderstem broccoli (v)

Bubble & squeak, HP hollandaise (v)

Glazed carrots, thyme (v)

Triple cooked chips (v)

Tomato & onion salad (v)

London leaf salad, vinaigrette (v)

Steamed spinach (v)



PUDDINGS

- Dark chocolate mousse **14.50**
Lemon tart with yoghurt ice cream **14**
Little Venice fig leaf soft serve, cherries & almond brittle **12.50**
Selection of British cheeses & Durslade Farm chutney **8 EACH • 22 FOR 3**
Peach Melba soufflé, raspberry ripple ice cream **14**
Homemade chocolates **6**
Pimms sorbet **8**
Eton mess **14**

SAVOURIES

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

