

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**

White onion soup, rarebit on toast (v) **18**

Portland crab, brown crab mayonnaise **28/42**

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

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

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

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

Orkney scallops, seaweed sauce & potato **28**

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 (v) (vg) **26**

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

Pumpkin rice porridge, & girolle mushrooms & baron bigod (v) (vg) **28**

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

Roast beef, Yorkshire pudding, seasonal vegetables, gravy **34**

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

Dover sole, brown butter hollandaise **64**

SIDES

all at 8

Mashed potato (v)

Tenderstem broccoli (v)

Bubble & squeak, HP hollandaise (v)

Glazed carrots, thyme (v)

Triple cooked chips (v)

London leaf salad, vinaigrette (v)

Steamed spinach (v)



41-43 MOUNT ST.

DISCOVER OUR ART



PUDDINGS

- Dark chocolate mousse **14.50**
Apple & blackberry crumble soufflé, vanilla ice cream **14**
Malt custard tart, poached plums, crème fraiche ice cream **14**
Selection of British cheeses & Durslade Farm chutney **8 EACH • 22 FOR 3**
Little Venice fig leaf soft serve, figs & almond brittle **12.50**
Passion fruit posset & mango sorbet **14**
Homemade chocolates **6**
Seasonal sorbet **8**

SAVOURIES

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

STICKY WINE & PORT

- Tokaji Aszú 5 Puttonyos, Oremus 2013 **28**
Jurançon, Marie Kattalin, Domaine de Souch 2016 **16**
Barsac, Château Coutet, 1er Grand Cru Classé 2015 **18**
Passito di Pantelleria DOC, "Ben Ryé", Donnafugata 2019 **20.50**
Sauternes, Château d'Yquem, 1er Grand Cru Supérieur 2003 **95**
Pereira d'Oliveira, Boal, Madeira, Portugal 1982 **49**
Ramos Pinto 10yr Tawny Quinta de Ervamoira **12**
Ramos Pinto Vintage Port 1997 **25**

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.
Game dishes may contain lead shot. 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

