

MOUNT ST.

RESTAURANT

CLASSICS

London rarebit 12

Stepney kipper 18

Devilled kidneys on toast 18

Durslade Farm bacon / sausage sandwich 11.50

Bacon chop, bubble & squeak, fried duck egg 26

Smoked trout & scrambled egg on toast 21.50

Omelette Arnold Bennett 19.50

Full English breakfast 24

Kedgerree 20.50

EGGS

Smoked trout benedict 11 / 22

Asparagus & dippy eggs (v) 22

Omelette, ham / mushroom / cheese / spinach 17

Eggs Benedict / Florentine (v) 10 / 20

Eggs on toast, any style (v) 10

Oscietra caviar omelette 36

CONTINENTAL

Fruit salad (vg) 11

Roast heritage tomatoes on toast (v) (vg) 14

Yoghurt, granola, seasonal fruit compote (v) 11

Swiss Bircher muesli, figs, almonds (v) 11

Porridge, Durslade Farm honey (v) 9.50

Add a dram of whisky 11

SIDES

Smoked trout 12

Baked beans / tomatoes 5.50

Sausage / bacon / black pudding 6.50

Toast, jam / honey / marmite 5

Mushroom / spinach 6

Eggs any style 6

JUICES

Orange / apple / grapefruit / cranberry 6.50

Apple, beetroot, carrot & ginger 8

British berry 8

Green juice 8

COCKTAILS

Audley Bloody Mary 18

Breakfast Martini 15

Bucks Fizz 15

An optional £1 donation for Brixton Soup Kitchen has been added to your bill. Thank you for your support.

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



DISCOVER OUR ART

