

MOUNT ST.

RESTAURANT

CAVIAR

Oscietra caviar

with blinis, potato crisps, sour cream & chives

50g **100** • 125g **250** • 250g **450**

OYSTERS

Louet Feisser oysters

6 FOR 30 • **12 FOR 60**

TO START

Omelette Arnold Bennett **19.50**

Dressed Portland crab salad **28/42**

English asparagus cooked in seaweed butter **22**

London butter lettuce, stilton, pear, walnuts (v) (vg) **18.50**

Heritage beetroot, pine nuts, white bean & horseradish hummus (vg) **18.50**

Wild garlic soup, breaded goats cheese & pickled walnut (v) **18**

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

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

Orkney scallop scampi, warm tartare sauce **28**

Bruton beef tartare, toast **22/33**

GULL'S EGGS

Yorkshire Dales gull's eggs, dressed watercress, celery salt & mayonnaise **32**

Fried gull's egg, asparagus, St George's mushrooms, roast chicken & mushroom sauce **30**

MAINS

Lobster pie for two, greens **96**

Aylesbury duck, asparagus, morels & wild garlic **48**

Caramelised onion tart, goats curd & bitter leaves (v) **28**

Durslide Farm lamb, confit potato, pickled cockles & peas **48**

Grilled leeks vinaigrette, artichoke & smoked almonds (v) (vg) **26**

Salad of hot smoked trout, Jersey royals, watercress & horseradish cream **32**

Wild nettle rice porridge, crispy hen egg & spring vegetables (v) (vg) **28**

Roast chicken salad, bitter leaves, anchovy & herb mayonnaise **29.50**

Durslide Farm sirloin steak, chips, beef dripping bearnaise **54**

Cornish red mullet, braised cuttlefish & shellfish sauce **42**

Dover sole, brown butter hollandaise **65**

SIDES

all at **8**

Mashed potato (v)

Purple sprouting broccoli (v)

Bubble & squeak, HP hollandaise (v)

Glazed carrots, thyme (v)

Triple cooked chips (v)

Minted Jersey Royals (v)

London leaf salad, vinaigrette (v)

Steamed spinach (v)



PUDDINGS

- Clementine Mess **14**
Lemon tart with yoghurt ice cream **14**
Dark chocolate mousse, vanilla ice cream **14.50**
Selection of British cheeses & Durslade Farm chutney **8 EACH • 22 FOR 3**
Banana soufflé, rum & raisin ice cream, caramel sauce **16**
Burnt Cambridge cream with rhubarb sorbet **14**
Cherry Bakewell soft serve **12.50**
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**
Juranton, Marie Kattalin, Domaine de Souch 2019 **16**
Barsac, Château Coutet, 1er Grand Cru Classé 2015 **18**
Passito di Pantelleria DOC, "Ben Ryé", Donnafugata 2021 **20.50**
Sauternes, Château d'Yquem, 1er Grand Cru Supérieur 1996 **95**
Pereira d'Oliveira, Boal, Madeira, Portugal 1982 **49**
Ramos Pinto 10yr Tawny Quinta de Ervamoira **12**
Ramos Pinto Vintage Port 1997 **25**

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

