

MOUNT ST.

RESTAURANT

CAVIAR

Oscietra Caviar
with blinis, potato crisps, sour cream & chives
50g **125** • 125g **300** • 250g **600**

OYSTERS

Louet Feisser oysters
6 FOR 30 • **12 FOR 60**

TO START

London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**
Chilled tomato soup with Cornish sardines on toast (v) (vg) **20**
Portland crab, smoked trout, apple & fennel, lemon dressing **28/42**
Mount Vesuvius tomatoes, smoked cod's roe & tomato vinaigrette **20**
Grilled courgette salad, runner beans, peach, Spenwood cheese (v) **19.50**
Raw Cornish sea bass, 'strawberries & cream', Imperial caviar **28**
Mock turtle croquette, oyster mayonnaise, herb salad **23.50**
Orkney scallop scampi, warm tartare sauce **28**
Bruton beef tartare, toast **24/36**

20g Oscietra Caviar supplement 50

MAINS

Lobster pie for two, greens **110**
Grilled leeks vinaigrette, artichoke & smoked almonds **26**
Roast beef, Yorkshire pudding, seasonal vegetables, gravy **36**
Fillet of John Dory, crispy lobster claw, English sparkling wine **50**
Durslade Farm lamb loin, stuffed courgette flower, tomato & anchovy **52**
Linzer potatoes, seaweed butter, Girolles & broad beans (v) **28**
Caramelised onion tart, goats curd & bitter leaves **28**
Dover sole, brown butter hollandaise **65**

SIDES

all at **8.50**

Mashed potato (v)
Purple sprouting broccoli (v)
Bubble & squeak, HP hollandaise (v)
Tomato & onion salad (v)

Triple cooked chips (v)
Minted Jersey Royals (v)
London leaf salad, vinaigrette (v)
Steamed spinach (v)



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PUDDINGS

- Seasonal sorbet plate for two **16**
Lemon tart with yoghurt ice cream **14**
Eton mess, elderflower & strawberry sorbet **14**
Kirsch soaked sponge, English cherries, fig leaf ice cream **16**
Selection of British cheeses & Durslade Farm chutney **8 EACH • 22 FOR 3**
Burnt Cambridge cream with Kentish raspberries **14**
Dark chocolate mousse, vanilla ice cream **15**
Homemade chocolates **6**

SAVOURIES

- London rarebit **14**
Gentleman's relish, cucumber, toast **12**
Devilleed kidney omelette **16**

STICKY WINE & PORT

- Tokaji Aszú 5 Puttonyos, Oremus 2013 **28**
Jurançon, 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 1999 **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



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