

# 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

- Omelette Arnold Bennett **21.50**  
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**  
Chilled tomato soup with Cornish sardines on toast (v) (vg) **20**  
Raw Cornish sea bass, 'strawberries & cream', Imperial caviar **28**  
Portland crab, smoked trout, apple & fennel, lemon dressing **28/42**  
Grilled courgette salad, runner beans, peach, Spenwood cheese (v) **19.50**  
Mount Vesuvius tomatoes, smoked cod's roe & tomato vinaigrette **20**  
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 (v) (vg) **26**  
Durslade Farm lamb loin, stuffed courgette flower, tomato & anchovy **52**  
Beef Wellington for two, Jersey Royals, green beans, peppercorn sauce **110**  
Caramelised shallot & fig tart, Driftwood goats cheese & red chicory (v) **30**  
Rib of Westcountry beef for two, chips, side salad & beef dripping béarnaise **125**  
Salad of hot smoked trout, Jersey Royals, watercress & horseradish cream **34**  
Aged fillet of beef, bone marrow & mushroom on toast, red wine sauce **58**  
Spiced roasted head of cauliflower, Brick Lane curry sauce (vg) **28**  
Fillet of John Dory, crispy lobster claw, English sparkling wine **50**  
Dover sole, brown butter hollandaise **65**

Please note that the Beef Wellington has a cooking time of 50 minutes

## SIDES

all at **8.50**

- Mashed potato (v)  
Purple sprouting broccoli (v)  
Bubble & squeak, HP hollandaise (v)  
Tomato & onion salad (v)
- Minted Jersey Royals (v)  
Triple cooked chips (v)  
London leaf salad, vinaigrette (v)  
Steamed spinach (v)



## 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**  
Banana soufflé, rum & raisin ice cream, caramel sauce **16**  
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 Hospital Rooms 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

