

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

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

London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**

Mount Vesuvius tomatoes, smoked cod's roe & tomato vinaigrette **20**

Grilled courgette salad, runner beans, peach, Spenwood cheese (v) **19.50**

Portland crab, smoked trout, apple & fennel, lemon dressing **28/42**

Chilled tomato soup with Cornish sardines on toast (v) (vg) **20**

Bruton beef tartare, toast **24/36**

20g Oscietra Caviar supplement **50**

BRUNCH

Omelette Arnold Bennett **21.50**

Portland crab / Smoked trout benedict **11 / 22**

Bacon chop, bubble & squeak, fried duck egg **26**

Smoked trout & scrambled eggs on toast **22.50**

Eggs Benedict / Florentine (v) **10 / 20**

Oscietra Caviar Omelette **48**

MAINS

Lobster pie for two, greens **110**

Fillet of John Dory, crispy lobster claw, English sparkling wine **50**

Aged fillet of beef, bone marrow & mushroom on toast, red wine sauce **58**

Salad of hot smoked trout, Jersey Royals, watercress & horseradish cream **34**

Rib of Westcountry beef for two, chips, side salad & beef dripping bearnaise **125**

Caramelised shallot & fig tart, Driftwood goats cheese & red chicory (v) **30**

Roast chicken salad, grilled broccoli, gentleman's relish mayonnaise **32**

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

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**
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



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