MOUNT ST.

$\mathsf{C}\,\mathsf{L}\,\mathsf{A}\,\mathsf{S}\,\mathsf{S}\,\mathsf{I}\,\mathsf{C}\,\mathsf{S}$

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 22.50 Omelette Arnold Bennett 21.50 Full English breakfast 26 Kedgeree 22.50

EGGS

Oscietra caviar omelette Scrambled eggs on toast, white truffle Portland crab / Smoked trout Benedict **11 / 22** Omelette, ham / mushroom / cheese / spinach Eggs Benedict / Florentine (v) **10 / 20** Eggs on toast, any style (v)

CONTINENTAL

Fruit salad (vg) 12 Assortment of mini pastries 12 Roast heritage tomatoes on toast (v) (vg) 14 Yoghurt, granola, seasonal fruit compote (v) 12.50 Swiss Bircher muesli, blackberries, almonds (v) 11 Porridge, Durslade Farm honey (v) 10 Add a dram of whisky 11

SIDES

Smoked trout 12 Baked beans / tomatoes 5.50 Sausage / bacon / black pudding 7 Toast, jam / honey / marmite 5 Mushroom / spinach 7 Eggs any style 6

An optional £1 donation to 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. \mathbf{v} - vegetarian \mathbf{vg} - vegan \mathbf{gf} - gluten free





MOUNT ST.

JUICES

Green juice Apple, beetroot, carrot & ginger Orange / apple / grapefruit / cranberry **6.50** British berry

ΤΕΑ

Iced tea 5 Fresh mint 5 Genmaicha 8 Breakfast tea 6 Jasmine Silver Tip 8 Malawi Mountain Moto 6 Sikkim Second Flush Muscatel Black 6 Tie Guan Yin Oolong 8 Green whole Ieaf 8 Wild Rooibos 8 Chamomile 8 Earl Grey 6

COFFEE

Latte 5 Flat white 5 Iced coffee 5 Single espresso 4 Single macchiato 4 Double macchiato 5 Double espresso 5 Hot chocolate 5 Filter coffee 5 Cappuccino 5 Americano 5 Affogato 6 Mocha 5

COCKTAILS

Bucks Fizz **15** Audley Bloody Mary **18** Breakfast Martini **15**

NON-ALCOHOLIC

Everleaf Sour 14 Mount St Lemonade 12 Greenish Mint Thyme 14 Jarr Kombucha Original 8 So Jennie Blanc Dry 16

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