

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
Orkney scallop scampi, warm tartare sauce 28
London butter lettuce, stilton, pear, walnuts (v) (vg) 19.50
Portland crab, smoked trout, apple & fennel, lemon dressing 28/42
Roast pumpkin soup, London burrata, cep mushroom brioche (v) (vg) 22
Salad of heritage beetroot, white bean & horseradish hummus, toasted pine nuts (vg) 20
Cornish bluefin tuna belly, crispy potato, seaweed mayonnaise 28
Devon smoked eel parfait, beetroot jelly with Melba toast 28
Mock turtle croquette, oyster mayonnaise, herb salad 23.50
Bruton beef tartare, toast 24/36
add 20g Oscietra Caviar supplement 50

MAINS

Lobster pie for two, greens 110
Durslade Farm lamb loin, braised turnip, cep mushroom 54
Salad of hot smoked trout, heritage radish, lemon crème fraiche 32
Aged fillet of beef, bone marrow & mushroom on toast, red wine sauce 58
Caramelised shallot & fig tart, Driftwood goats cheese & red chicory (v) 30
Beef Wellington for two, mashed potato, green beans, bone marrow sauce 110
White truffle risotto, English sparkling wine, Waterloo cheese & truffle honey 74
Highland venison loin & spiced sausage, celeriac, bitter chocolate sauce 56
Warm salad of Delica pumpkin, baby artichoke, smoked almonds (vg) 26
Spiced roasted head of cauliflower, Brick Lane curry sauce (vg) 28
Cornish monkfish, mashed potato, lobster peppercorn sauce 48
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)
Glazed carrots, thyme (v)
Bubble & squeak, HP hollandaise (v)
Tenderstem broccoli (v)



Triple cooked chips (v)
London leaf salad, vinaigrette (v)
Green beans, shallots (v)
Steamed spinach (v)



PUDDINGS

- Seasonal sorbet plate for two 16
Lemon tart with yoghurt ice cream 14
Burnt Cambridge cream with Kentish raspberries 14
Caraibe chocolate & mint mousse, coffee ice cream 16
Selection of British cheeses & Durslade Farm chutney 8 EACH • 22 FOR 3
Vanilla rice pudding, poached apples, muscovado sugar ice cream 16
Banana soufflé, rum & raisin ice cream, caramel sauce 16
Pear mess, blackberry sorbet 14
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 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.
v - vegetarian vg - vegan gf - gluten free



41-43 MOUNT ST.

DISCOVER OUR ART

