

# MOUNT ST.

R E S T A U R A N T

## 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  
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  
Mock turtle croquette, oyster mayonnaise, herb salad 23.50  
Devon smoked eel parfait, beetroot jelly, Melba toast 28  
Orkney scallop scampi, warm tartare sauce 28  
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  
Roast chicken salad, grilled broccoli, gentleman's relish mayonnaise 32  
Caramelised shallot & fig tart, Driftwood goats cheese, red chicory (v) 30  
Aged fillet of beef, bone marrow & mushroom on toast, red wine sauce 58  
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

## 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

