

# 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**  
Cornish bluefin tuna belly, crispy potato, seaweed mayonnaise **28**  
Portland crab, smoked trout, apple & fennel, lemon dressing **28/42**  
Salad of heritage beetroot, white bean & horseradish hummus, toasted pine nuts (vg) **20**  
Devon smoked eel parfait, beetroot jelly with Melba toast **28**  
Mock turtle croquette, oyster mayonnaise, herb salad **23.50**  
Jerusalem artichoke soup, black truffle rarebit (v) **22**  
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, braised ox cheek, roasted cauliflower & truffle sauce **62**  
Beef Wellington for two, mashed potato, green beans, bone marrow sauce **110**  
White truffle risotto, English sparkling wine, Waterloo cheese & truffle honey **74**  
Caramelised shallot & fig tart, Driftwood goats cheese & red chicory (v) **30**  
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

- Black Forest gateau trifle **15**  
Passionfruit tart with Alphonso mango sorbet **14**  
Burnt Cambridge cream with blackberry sorbet **14**  
Selection of British cheeses & Durslade Farm chutney **28**  
Vanilla rice pudding, poached apples, muscovado sugar ice cream **16**  
Warm bitter chocolate mousse, cocoa nib & coffee ice cream **16**  
Banana cake, milk ice cream & spiced custard **14**  
Seasonal sorbet plate for two **16**  
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

