

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**

Devon smoked eel parfait, beetroot jelly with Melba toast **28**

Salad of heritage beetroot, white bean & horseradish hummus, toasted pine nuts (vg) **20**

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

Jerusalem artichoke soup, black truffle rarebit (v) **22**

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

add 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**

Cornish monkfish, mashed potato, lobster peppercorn sauce **48**

Warm salad of Delica pumpkin, baby artichoke, smoked almonds (vg) **26**

Highland venison loin & spiced sausage, celeriac, bitter chocolate sauce **56**

White truffle risotto, English sparkling wine, Waterloo cheese & truffle honey **74**

Caramelised shallot & fig tart, Driftwood goat's cheese & red chicory (v) **30**

Aged fillet of beef, braised ox cheek, roasted cauliflower & truffle sauce **62**

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

Salad of hot smoked trout, heritage radish, lemon crème fraîche **32**

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)



41-43 MOUNT ST.

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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**
- Devilled 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



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