

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**

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

London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**

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

Dorset crab salad, quails egg & brown crab mayonnaise **28/42**

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

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**

Agnolotti of baked potato & black truffle (v) **40**

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

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

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

Highland venison loin & shoulder, braised endive, pickled walnut puree **54**

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)



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PUDDINGS

- Egg custard tart, rhubarb sorbet **14**
Vanilla rice pudding, blood orange marmalade **16**
Selection of British cheeses & Durslade Farm chutney **28**
Warm bitter chocolate mousse, cocoa nib & coffee ice cream **16**
Choux bun, Guernsey vanilla cream, hot chocolate sauce **15**
Hazelnut parfait, milk ice cream, Pedro Ximénez **16**
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 2017 **28**
Jurançon, Marie Kattalin, Domaine de Souch 2019 **16**
Barsac, Château Coutet, 1er Grand Cru Classé 2017 **18**
Passito di Pantelleria DOC, "Ben Ryé", Donnafugata 2021 **20.50**
Sauternes, Château d'Yquem, 1er Grand Cru Supérieur 1996 **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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