

# 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 **22.50**  
Dorset crab crumpet, quail egg & lemon dressing **28**  
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**  
Wye Valley asparagus, poached egg & smoked bacon sabayon **26**  
Grilled Cornish mackerel, blood orange ponzu, monk's beard & caviar **28**  
Salt baked white beetroot grumolo & cashew nut cream (vg) **20/30**  
Wild garlic soup, sheep's yoghurt, cheese & onion toastie (v) **22**  
Mock turtle croquette, oyster mayonnaise, herb salad **23.50**  
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**  
Agnolotti of baked potato & black truffle (v) **40**  
Confit smoked trout, Jersey Royals, watercress **44**  
Merrifield duck breast & sausage, cherry, beetroot **52**  
Aged fillet of beef, braised ox cheek, caramelised onions & dripping sauce **66**  
Beef Wellington for two, mashed potato, green beans, bone marrow sauce **110**  
Spiced roasted head of cauliflower, Brick Lane curry sauce (vg) **28**  
Cornish monkfish, mashed potato, lobster peppercorn sauce **48**  
Durslade Farm lamb rack, peas, broad beans & mint jelly **56**  
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)                   | Triple cooked chips (v)            |
| Glazed carrots, thyme (v)           | London leaf salad, vinaigrette (v) |
| Bubble & squeak, HP hollandaise (v) | Green beans, shallots (v)          |
| Tenderstem broccoli (v)             | Steamed spinach (v)                |



41-43 MOUNT ST.

DISCOVER OUR ART



## 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 **7**

## 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 Hospital Rooms 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

