

# 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  
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  
Roast beef, Yorkshire pudding, seasonal vegetables, gravy 36  
Spiced roasted cauliflower florets, 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

## 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)



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## PUDDINGS

- London honey egg custard tart, yoghurt ice cream **15**  
Selection of British cheeses & Durslade Farm chutney **28**  
Lemon posset, citrus fruits, cream cheese & lime sorbet **15**  
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**  
Devilled 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



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