

MOUNT ST.

RESTAURANT

CAVIAR

Oscietra Caviar
with blinis, bubble & squeak, 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**
Raw Cornish mackerel, dill emulsion & soda bread **24**
Dorset crab 'under' toast, brown crab mayonnaise **28/42**
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**
Salt baked white beetroot grumolo & cashew nut cream (vg) **20/30**
Soft boiled Gull's eggs, dressed watercress, celery salt & mayonnaise (v) **34**
Wye Valley asparagus, poached egg & smoked bacon sabayon **26**
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**
Durslade Farm lamb rack, peas, broad beans & mint jelly **56**
Tart of caramelised onions, goat's curd & spring vegetables **34**
Spiced roasted cauliflower florets, Brick Lane curry sauce (vg) **28**
Roast chicken salad, asparagus, Jersey Royals, gentleman's relish mayonnaise **36**
Beef Wellington for two, black truffle mash, asparagus & red wine sauce **120**
Fillet of wild sea bass, morels with prawn mousse, roast chicken sauce **58**
Merrifield duck breast & sausage, cherry, beetroot **52**
Confit smoked trout, Jersey Royals, watercress **44**
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)



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PUDDINGS

- Egg custard tart, raspberry ripple ice cream **15**
- Selection of British cheeses & Durslade Farm chutney **28**
- Lemon posset, citrus fruits, cream cheese & lime sorbet **15**
- 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**
- Deville 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 2022 **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



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