

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

Orkney scallop scampi, warm tartare sauce **28**

Dorset crab 'under' toast, brown crab mayonnaise **28/42**

Chilled tomato soup, toasted focaccia with garlic butter (v) **22**

Mount Vesuvius tomatoes, smoked cod's roe & tomato vinaigrette **21.50**

Salt baked white beetroot, grumolo & cashew nut cream (vg) **20/30**

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

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

add 20g Oscietra Caviar supplement **50**

BRUNCH

Omelette Arnold Bennett **22.50**

Portland crab / Smoked trout benedict **12/24**

Bacon chop, bubble & squeak, fried duck egg **26**

Smoked trout & scrambled eggs on toast **22.50**

Eggs Benedict / Florentine (v) **11/22**

Oscietra Caviar Omelette **48**

MAINS

Lobster pie for two, greens **110**

Coronation chicken salad, soft boiled egg **32**

Tart of caramelised onions, goat's curd & spring vegetables (v) **34**

Salad of hot smoked trout, horseradish, summer vegetables & watercress **34**

Wild Cornish sea bass, courgette flower with lobster mousse, tomato fondue **65**

Merrifield duck breast & faggot, braised salsify, cherry **52**

Dover sole, brown butter hollandaise **65**

SIDES

all at **8.50**

Mashed potato (v)

Heritage tomato & onion salad (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.

DISCOVER OUR ART



PUDDINGS

- Seasonal sorbet plate for two **16**
- Dark chocolate & coffee tart, roasted vanilla ice cream **15**
- Lemon posset, raspberries, cream cheese & lime sorbet **15**
- Choux bun, Guernsey vanilla cream, hot chocolate sauce **15**
- Selection of British cheeses & Durslade Farm chutney **28**
- Pineapple & mango baba, toasted coconut ice cream **16**
- Chilled vanilla rice pudding, English strawberries **15**
- 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



41-43 MOUNT ST.

DISCOVER OUR ART

