

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**
Dorset crab 'under' toast, brown crab mayonnaise **28/42**
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**
Mount Vesuvius tomatoes, smoked cod's roe & tomato vinaigrette **21.50**
Salt baked white beetroot, grumolo & cashew nut cream (vg) **20/30**
Chilled tomato soup, toasted focaccia with garlic butter (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**
Coronation chicken salad, soft boiled egg **32**
Durslade Farm lamb rack, peas, broad beans & mint jelly **56**
Tart of caramelised onions, goat's curd & summer vegetables (v) **34**
Aubergine schnitzel, courgette, tomato, lemon & black pepper mayonnaise (vg) **28**
Beef Wellington for two, mashed potato, green beans & green peppercorn sauce **120**
Wild Cornish sea bass, courgette flower with lobster mousse, tomato fondue **65**
Salad of hot smoked trout, horseradish, summer vegetables & watercress **34**
Merrifield duck breast & faggot, braised salsify, cherry **52**
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)
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)



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PUDDINGS

- Seasonal sorbet plate for two **16**
- Chocolate & cherry slice, black cherry sorbet **15**
- Selection of British cheeses & Durslade Farm chutney **28**
- Lemon posset, raspberries, cream cheese & lime sorbet **15**
- Dark chocolate & coffee tart, roasted vanilla ice cream **15**
- Pineapple & mango baba, toasted coconut ice cream **16**
- Arctic roll, strawberry & elderflower sorbet **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.

Prices include VAT at current rate. A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.

We work with a selection of growers, farmers and makers from London and across the UK to supply fresh, seasonal produce,

including foraged ingredients, beef and lamb from Durslade Farm – our farm in Somerset.

We do use allergens in our kitchens and any of our dishes may contain traces of allergens.

If you have a food allergy or intolerance, please let us know before ordering.

Please note we are a cashless venue and accept card payments only.

v - vegetarian vg - vegan



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