

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

Portland crab cocktail **28**
Omelette Arnold Bennett **22.50**
Orkney scallop scampi, warm tartare sauce **28**
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**
Roasted pumpkin soup, toasted muffin with black truffle rarebit **22**
Cornish Bluefin tuna, crispy potato & seaweed mayonnaise **28**
Mock turtle croquette, oyster mayonnaise, herb salad **23.50**
Salt baked beetroot with tofu, plum & pine nuts (vg) **20/30**
Five Somerset cheeses & white truffle flatbread **36**
Bruton beef tartare, toast **24/36**
add 20g Oscietra Caviar supplement **50**

MAINS

Lobster pie for two, greens **110**
Tagliolini of aged parmesan & white truffle **50/70**
Loin of Highland venison, gamekeeper's pie & blackberries **54**
Wild mushroom vol-au-vent, caramelised onion & cheddar cream (v) **36**
Loin & faggot of Durslade Farm lamb, roast cauliflower, cep & mint jelly **56**
Stepney smoked trout, salad of kohlrabi, chicory & apple, horseradish crème fraîche **34**
Beef Wellington for two, mashed potato, green beans & green peppercorn sauce **120**
Cornish monkfish, crab samosa, spiced aubergine & curry sauce **54**
Aubergine Kyiv, olive oil mash & pickled red cabbage (vg) **32**
Dry aged fillet steak, chips & bone marrow gravy **66**
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)
Glazed carrots (v)
Bubble & squeak, HP hollandaise (v)
London leaf salad, vinaigrette (v)

Triple cooked chips (v)
Green beans, shallots (v)
Steamed spinach (v)
Tenderstem broccoli (v)



41-43 MOUNT ST.

DISCOVER OUR ART



PUDDINGS

- Seasonal sorbet plate for two **16**
- Pear & almond tart, vanilla ice cream **15**
- Banana soufflé, salted caramel ice cream **16**
- Lemon posset, blackberry, cream cheese & lime sorbet **15**
- Selection of British cheeses & Durslade Farm chutney **28**
- Chocolate & cherry slice, black cherry sorbet **15**
- Crème caramel, figs, fig leaf ice cream **15**
- Homemade chocolates **7**

Please note that the Banana soufflé has a cooking time of 20 minutes

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.
We work with a selection of growers, farmers and makers from London, across the UK and
Durslade Farm – our farm in Somerset to supply fresh, seasonal produce.
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.
Please refrain from intrusive or flash photography.
v - vegetarian vg - vegan



41-43 MOUNT ST.

DISCOVER OUR ART

