

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 36 • 12 FOR 72

TO START

Portland crab cocktail **28**
Omelette Arnold Bennett **22.50**
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**
Mock turtle croquette, oyster mayonnaise, herb salad **23.50**
Cornish Bluefin tuna, crispy potato & seaweed mayonnaise **28**
Jerusalem artichoke soup, truffled rarebit muffin with pickled walnut (vg) **22**
Salt baked beetroot with tofu, plum & pine nuts (vg) **20/30**
Five Somerset cheeses & white truffle flatbread **36**
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**
Tagliolini of aged parmesan & white truffle **50/70**
Aubergine Kyiv, olive oil mash & pickled red cabbage (vg) **32**
Cornish monkfish, prawn samosa, spiced aubergine & curry sauce **54**
Stepney smoked trout, salad of kohlrabi, chicory & apple, horseradish crème fraîche **34**
Loin & faggot of Durslade Farm lamb, roast cauliflower, cep & mint jelly **56**
Wild mushroom vol-au-vent, caramelised onion & cheddar cream (v) **36**
Loin of Highland venison, gamekeeper's pie & blackberries **54**
Dry aged fillet steak, chips & bone marrow gravy **66**
Dover sole, brown butter hollandaise **65**

SIDES

all at **9**

Glazed carrots (v)	Steamed spinach (v)
Bubble & squeak, HP hollandaise (v)	Triple cooked chips (v)
London leaf salad, vinaigrette (v)	Roasted Brussels sprouts, shallot & chesnut (v)
Mashed potato (v)	Tenderstem broccoli (v)



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PUDDINGS

- Seasonal sorbet plate for two **16**
Banana soufflé, salted caramel ice cream **16**
Lemon posset, blackberry, cream cheese & lime sorbet **15**
Crème caramel, rum & raisins, milk & honeycomb ice cream **15**
Selection of British cheeses & Durslade Farm chutney **28**
Chocolate & orange slice, hazelnut ice cream **15**
Pear & almond tart, vanilla 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 Street Smart 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



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