

# 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**  
Cornish Bluefin tuna, crispy potato & seaweed mayonnaise **28**  
Jerusalem artichoke soup, truffled rarebit muffin with pickled walnut (vg) **22**  
Mock turtle croquette, oyster mayonnaise, herb salad **23.50**  
Salt baked beetroot with tofu, plum & pine nuts (vg) **20/30**  
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**  
Roast beef, Yorkshire pudding, seasonal vegetables, gravy **36**  
Wild mushroom vol-au-vent, caramelised onion & cheddar cream (v) **36**  
Loin & faggot of Durslade Farm lamb, roast cauliflower, cep & mint jelly **56**  
Cornish monkfish, prawn samosa, spiced aubergine & curry sauce **54**  
Aubergine Kyiv, olive oil mash & pickled red cabbage (vg) **32**  
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**
- Pear & almond tart, vanilla ice cream **15**
- 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**
- 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 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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