

# MOUNT ST.

RESTAURANT

## CAVIAR

Oscietra Caviar  
with blinis, bubble & squeak, sour cream & chives  
50g **150** • 125g **375** • 250g **675**

## OYSTERS

Louet Feisser oysters  
**6 FOR 36 • 12 FOR 72**

## TO START

Portland crab cocktail **28**  
Omelette Arnold Bennett **22.50**  
Cornish cod cheek scampi, warm tartare sauce **24**  
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**  
Salad of baby artichoke, heritage radish, tomesco & orange vinaigrette (vg) **22/33**  
Caramelised white onion soup, cheese & onion toasted muffin (v) **20**  
Mock turtle croquette, oyster mayonnaise, herb salad **23.50**  
Raw Orkney scallop, clementine, yoghurt & ponzu **28**  
Bruton beef tartare, toast **24/36**  
add 20g Oscietra Caviar supplement **50**

## MAINS

Lobster pie for two, greens **110**  
Double baked cheese soufflé with black truffle (v) **46**  
Loin of Highland venison, confit potato, creamed sprouts & blackberry jam **54**  
Durslade Farm lamb rack & faggot, Hasselback potato & braised red cabbage **56**  
Stepney smoked trout, salad of kohlrabi, chicory & apple, horseradish crème fraîche **34**  
Beef Wellington for two, truffle mashed potato, braised shallot & red wine sauce **120**  
Celeriac schnitzel, olive oil mash, beetroot ketchup & toasted hazelnut (vg) **32**  
Dry aged fillet steak, chips & bone marrow gravy **66**  
Fillet of seabass, lobster spelt & wild garlic aioli **58**  
Dover sole, brown butter hollandaise **65**

Please note that the Beef Wellington has a cooking time of 50 minutes

## SIDES

all at **9**

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



## PUDDINGS

- Seasonal sorbet plate for two **16**  
Vanilla crème caramel, blood orange **15**  
Banana soufflé, salted caramel ice cream **16**  
Dark chocolate mousse with mint choc chip ice cream **15**  
Selection of British cheeses & Durslade Farm chutney **28**  
Yorkshire rhubarb & custard pavlova **15**  
Lemon tart with yoghurt parfait **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**  
Devilleed 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 **15**  
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

