

# 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**

Shellfish scampi, warm tartare sauce **32**

Caramelised white onion soup, cheese & onion toasted muffin (v) **20**

Salad of baby artichoke, heritage radish, tomesco & orange vinaigrette (vg) **22/33**

London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**

Raw Orkney scallop, clementine, yoghurt & ponzu **28**

Bruton beef tartare, toast **24/36**

add 20g Oscietra Caviar supplement **50**

## BRUNCH

Omelette Arnold Bennett **22.50**

Portland crab / Smoked trout benedict **14/24**

Bacon chop, bubble & squeak, fried duck egg **26**

Smoked trout & scrambled eggs on toast **22.50**

Eggs Benedict / Florentine (v) **12.50/22**

Oscietra Caviar Omelette **48**

## MAINS

Lobster pie for two, greens **110**

Fillet of seabass, lobster spelt & wild garlic aioli **58**

Double baked cheese soufflé with black truffle (v) **46**

Stepney smoked trout, salad of kohlrabi, chicory & apple, horseradish crème fraîche **34**

Celeriac schnitzel, olive oil mash, beetroot ketchup & toasted hazelnut (vg) **32**

Dry aged fillet steak, chips & bone marrow gravy **66**

Coronation chicken salad, soft boiled egg **32**

Dover sole, brown butter hollandaise **65**

## 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)

Brussels sprouts, shallot & chesnut (v)

Tenderstem broccoli (v)



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## 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**
- 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, Sercial, Madeira, Portugal 1977 **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



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