

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**
Wye Valley asparagus with hollandaise sauce **24**
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**
Salad of baby artichoke, heritage radish, tomesco & orange vinaigrette (vg) **22/33**
Stepney smoked trout, chilled pea velouté & horseradish snow **24**
Wild garlic soup, toasted focaccia with ricotta & pesto (v) **20**
Mock turtle croquette, oyster mayonnaise, herb salad **23.50**
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 **120**
Double baked cheese soufflé with black truffle (v) **46**
Celeriac schnitzel, olive oil mash, beetroot ketchup & toasted hazelnut (vg) **32**
Beef Wellington for two, truffle mashed potato, braised shallot & red wine sauce **120**
Saddle & faggot of Durslade Farm lamb, crushed potatoes, white sprouting broccoli, mint jelly **58**
Loin of Highland venison, confit potato, creamed sprouts & blackberry jam **54**
Fillet of seabass with lobster claw tempura, lobster spelt & wild garlic aioli **58**
Dry aged fillet of beef, potato rosti, morels & asparagus **68**
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)
French beans & confit shallots (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**
- Apple tarte tatin with Tahitian vanilla ice cream for two or more **32**
- 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**
- Devilled 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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