

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

Orkney scallop scampi, warm tartare sauce **32**

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

Salad of Stepney smoked trout, quail's egg & horseradish snow **24/36**

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

Portland crab Royale, confit lemon, toasted muffin with seaweed butter **32**

Wye Valley asparagus with hollandaise sauce **24**

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 **120**

Roasted cauliflower, coconut curry sauce & onion bhaji (vg) **28**

Salad of roast chicken, grilled asparagus, Jersey Royals & anchovy mayonnaise **36**

Caramelised Roscoff onion tart, salad of bitter leaves & Driftwood goat's cheese (v) **32**

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 **68**

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**
Raspberry & white chocolate tart, raspberry sorbet **15**
Dark chocolate mousse with mint choc chip ice cream **15**
Set vanilla custard, salad of strawberries & mixed herb sorbet **15**
Selection of British cheeses & Durslade Farm chutney **28**
Coconut parfait, mango cream & tropical fruit sorbet **15**
Banana soufflé, hazelnut ice cream & caramel sauce **16**
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**
Les Jardins de Babylone VDF, Domaine Dagueneau 2021 **33**
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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