

# 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

Omelette Arnold Bennett **22.50**  
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**  
Portland crab Royale, confit lemon, toasted muffin with seaweed butter **32**  
Salad of baby artichoke, heritage radish, tomesco & orange vinaigrette (vg) **22/33**  
Pea & mint soup, breaded ham hock, piccalilli **22**  
Wye Valley asparagus with hollandaise sauce **24**  
Orkney scallop scampi, warm tartare sauce **32**  
Bruton beef tartare, toast **24/36**  
add 20g Oscietra Caviar supplement **50**

## MAINS

Lobster pie for two, greens **120**  
Sirloin of roast beef, Yorkshire pudding, seasonal vegetables, gravy **36**  
Caramelised Roscoff onion tart, salad of bitter leaves & Driftwood goat's cheese (v) **32**  
Saddle & faggot of Durslade Farm lamb, crushed potatoes, purple sprouting broccoli, mint jelly **58**  
Fillet of seabass with lobster claw tempura, lobster spelt & wild garlic aioli **58**  
Roasted cauliflower, coconut curry sauce & onion bhaji (vg) **28**  
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**  
Homemade chocolates **7**

## 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**  
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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