

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**

Chilled cucumber & mint soup, smoked trout and cream cheese on rye bread **24**

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

Courgette blossom filled with shellfish mousse & fragrant tomato sauce **32**

Mount Vesuvius tomatoes, smoked cod's roe & tomato vinaigrette **25**

Mock turtle croquette, oyster mayonnaise, herb salad **23.50**

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

add 20g Oscietra Caviar supplement **50**

MAINS

Lobster pie for two, greens **120**

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

Squab pigeon, ham & smoked bacon en crouete, black cherry jam **56**

Beef Wellington for two, truffle mashed potato, braised shallot & red wine sauce **120**

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**

Salad of hot smoked trout, horseradish, summer vegetables & watercress **34**

Rack of Southwest lamb, braised faggot, baby artichoke & ratatouille **58**

Dry aged fillet of beef, confit potato, broad beans and girolles **68**

Dover sole, brown butter hollandaise **68**

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)



PUDDINGS

Seasonal sorbet plate for two **16**

Set vanilla custard, salad of strawberries & sorbet **15**

Raspberry & white chocolate tart, raspberry sorbet **15**

Dark chocolate mousse with mint choc chip ice cream **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



41-43 MOUNT ST.

DISCOVER OUR ART

