

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**
Orkney scallop scampi, chip shop curry sauce, apple & carrot **34**
Salad of baby vegetables, dandelion & truffle vinaigrette (vg) **20/30**
Portland crab Royale, confit lemon, toasted muffin with seaweed butter **32**
Rillettes of Stepney smoked trout, horseradish crème fraîche, heritage beetroot **24/36**
Raw Cornish Bluefin tuna, Bloody Mary dressing & horseradish crème fraîche **30**
Carpaccio of roast sirloin of beef, oyster mayonnaise & crispy potato **24**
Caramelised white onion soup, cheddar, leek & truffle toastie **24**
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**
Young Yorkshire grouse, liver parfait, game chips & bread sauce **65**
Squab pigeon, ham & smoked bacon en croute, 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**
Cornish monkfish, mashed potato, sea aster & lobster peppercorn sauce **52**
Loin of Highland venison, braised shoulder bonbon, celeriac & pear **56**
Fillet of dry aged beef, crispy sweetbread, girolles & glazed carrot **68**
Tagliolini of 24 month Parmesan & white truffle **45/72**
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)



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PUDDINGS

- Seasonal sorbet plate for two **16**
- Set fig leaf custard, almonds & cherry sorbet **15**
- Raspberry Swiss roll, Madagascan vanilla cream **15**
- Hazelnut choux bun, Guernsey vanilla cream, hot chocolate sauce **16**
- Warm 70% Mayan Red chocolate tart, roasted vanilla ice cream **15**
- Selection of British cheeses & Durslade Farm chutney **28**
- Peach pavlova & lemon verbena ice cream **16**
- Homemade chocolates **7**

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 2021 **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 2023 **23**
- Sauternes, Château d'Yquem, 1er Grand Cru Supérieur 2003 **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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