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**
Orkney scallop scampi, warm tartare sauce **34**
London butter lettuce, stilton, pear, walnuts (v) (vg) **19.50**
Salad of salt baked celeriac, baby artichoke & tomesco (vg) **20/30**
Rillette of Stepney smoked trout, horseradish crème fraîche, heritage beetroot **24/36**
Portland crab Royale, confit lemon, toasted muffin with seaweed butter **32**
Carpaccio of roast sirloin of beef, oyster mayonnaise & crispy potato **24**
Raw Cornish bluefin tuna, smoked cod's roe & Bloody Mary dressing **30**
Caramelised white onion soup, cheddar, leek & truffle toastie **24**
Beef tartare, toast **24/36**
add 20g Oscietra Caviar supplement **50**

MAINS

Lobster pie for two, greens **120**
Yorkshire grouse, liver parfait, game chips & bread sauce **65**
Roasted cauliflower, coconut curry sauce & onion bhaji (vg) **28**
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**
Dry aged fillet of beef, confit potato, pumpkin & black Trompette mushrooms **68**
Cornish monkfish, mashed potato, sea aster & lobster peppercorn sauce **52**
Loin of Highland venison, braised shoulder bonbon, celeriac & pear **56**
Risotto of 24 month Parmesan, Champagne & 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

Bubble & squeak, HP hollandaise (v)
Roast carrots with thyme & honey (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**
Lemon tart with Greek yoghurt ice cream **15**
Caraibe chocolate mousse, Pedro Ximénez, coffee ice cream **15**
Hazelnut choux bun, Guernsey vanilla cream, hot chocolate sauce **16**
Pavlova of mixed citrus & lemon verbena ice cream **16**
Selection of British cheeses & chutney **28**
Crème caramel, rum & raisins **12**
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 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