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 **34**

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

Caramelised white onion soup, cheddar, leek & truffle toastie **24**

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

Raw Cornish bluefin tuna, smoked cod's roe & Bloody Mary dressing **30**

Salad of salt baked celeriac, baby artichoke & tomesco (vg) **20/30**

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**

Dry aged fillet of beef, confit potato, pumpkin & black Trompette mushrooms **68**

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

Cornish monkfish, mashed potato, sea aster & lobster peppercorn sauce **52**

Cornfed chicken, Romaine lettuce Caesar & hen's egg **34**

Dover sole, brown butter hollandaise **68**

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)

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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

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