

MORTIMER HOUSE

KITCHEN

ALL DAY

SNACKS

- Truffle & Pecorino Nuts (V) 4 Nocellara Olives & Marcona Almonds (PB) 6 Wild Boar Mortadella 7
Formaggio Moro al Fior d'arancio (V) 6 Aged Taleggio (V) 6 Jamon Iberico 18
Finocchiona Bernardini 6.5

BREADS & DIPS

- Spiced Hummus & Focaccia *pickled mushroom* (PB) 5
Taramasalata *preserved cucumber, harissa grissini* 6
Fava Bean Mash & Focaccia *garlic, Cantabrian anchovies* 8

SMALL PLATES

- Patate Gratinata *coconut, lime, aleppo pepper* (PB) 6.5
Wild Mushroom Croquette *urfa chilli aioli* (V) 7
Parsnip Schnitzel *amba tahini, pickled cucumber & verbena* (V) 8
Sweetcorn Polenta *egg puree, girolles, pickled shallots* (V) 8.5
Fattoush Salad *chermoula dressing, pane guttiau, basil-coriander-mint, sumak* (PB) 9
Glazed Baby Carrots *tempura tops, organic farro salad, green tahini, coconut emulsion* (PB) 9
Marinated Sea Bass *leek, potato rosti, zhoug paste, strained yoghurt* 10
Feta & Pecorino Raviolo *saffron cream, sage, dukkha* (V) 11
Crispy Butternut Squash Risotto *crab salad, chives, apricot, harissa mascarpone* 12

BIG PLATES

- Cheeseburger *streaky bacon, tomato, smoked cheddar & rosemary handcut chips* 16.5
Half Chicken *celeriac shawarma, truffle puree, hazelnut, green chillies, gremolata* 19.5
Octopus al Sabich *amba crème fraiche, semi dried tomato pesto, yemenite warm potato salad* 20
Char Grilled Rib Eye *cumin yoghurt, balsamic caramelised cipollini* 29

(PB) Plant-Based (V) Vegetarian

If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

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HOUSE COCKTAILS

Try It Hendricks, Italicus, rose, elderflower & tonic 12
The Verve Campari, lychee, prosecco & lemon 12
At Night Ocho Blanco, Manzana verde, mint & lime 12
CosMore Finlandia, Campari, peach, rhubarb & lime 12

NO-LO

Wake Me Up Everleaf, raspberry, lemon & ginger beer 7
At The River Seedlip Spice, mint, cucumber, lime & soda 8

BUBBLES

Prosecco Brut, Terre di S. Alberto - NV Veneto (Italy) 125ml/Bottle 8.5 / 42
Soft with fresh green pear notes
Funambul Brut Nature - 2017 Penedès (Spain) 11 / 56
Fruit-led cava with stunning purity & balance
Laurent Perrier La Cuvée - NV Champagne (France) 13 / 70
Delicate & complex with hints of citrus & white fruits

WHITE

Blanc de Blancs, La Cadence - 2018 Languedoc (France) 150ml/Bottle 6 / 29
Soft in texture with floral aromas & a persistent finish
Pinot Grigio delle Venezie IGP, Le Pianure - 2018 Friuli Venezia Giulia (Italy) 7.5 / 37
Clean & vibrant offering a long, fruity aftertaste
Picpoul de Pinet, Réserve Roquemolière - 2018 Languedoc (France) 8 / 38.5
Crisp, light & aromatic with remarkable freshness on the palate
Sauvignon de Touraine, Croix des Champs - 2018 Loire (France) 9 / 44
Expressive & charming with hints of mango & citrus
Albarino, Ramon Bilbao - 2018 Rias Baixas (Spain) 10 / 48
Elegant with fresh aromas of apricot & peach. Harmonious balance

RED

Primitivo del Salento, Boheme - 2016 Puglia (Italy) 6 / 29
Rich aromas of plum & black cherry with spicy notes of cracked black pepper
St. Chinian, Domaine du Barres - 2016 Languedoc (France) 6.5 / 31
Soft tannins, with a generous finish & plenty of ripe mulberry fruit
Organic Malbec, Cuma - 2017 Mendoza (Argentina) 7.5 / 37
Thrilling mix of dark, brooding fruit & fragrant, punchy spice
Azul y Garanza, Abril - 2019 Navarra (Spain) 9 / 44
Layered dark fruits & spice, light/medium bodied with soft structure & high drinkability
Ripasso Valpolicella Superiore DOCG, Pier Paolo Antolini - 2014 Veneto (Italy) 11 / 56
Delightfully fresh and fruity yet rich and soft

PINK

Entre Vinyes, Oniric Rosat - 2019 Penedès (Spain) 8.5 / 42
Moreish, soft pale rosé for all occasions. Floral and mineral with perfect balance
Whispering Angel - 2018 Provence (France) 13 / 65
Creamy feel on the palate with notes of citrus & pink grapefruit

BEER

Brewdog, Nanny Estate 0.5% (330ml) 5
Noam, Bavarian Lager 5.2% (330ml) 6
Posh Lager, Forest Road Brewing 4.1% (pint) 5.5
Work IPA, Forest Road Brewing 5.4% (pint) 6.5