

# MORTIMER HOUSE

KITCHEN

## SNACKS

House Pickles	5
Nocellara Olives & Marcona Almonds	6
Wild Boar Mortadella	7
Jamon Iberico	18

## BREADS & DIPS

Bread Selection focaccia, pita, harissa grissini	4.5
Spiced Hummus pickled mushrooms	5
Taramasalata preserved cucumber	5
Fava Bean Mash anchovies	6
Bit of Everything	16

## SMALL PLATES

Sweetcorn Polenta egg puree, girolles, pickled shallots (V)	7
Hispi Cabbage ginger cream cheese, spiced oil (V)	7
Wild Mushroom Croquettes urfa chilli aioli (V)	7
N'duja Croquettes herb aioli (gluten, dairy, egg)	8
Burrata cavolo nero pesto, pickled beetroot, hazelnut (V)	9
Risotto Al Salto crab, butternut, harissa mascarpone	11
Baharat Lamb Cutlets salsa verde	14



## PLATES

Grain Bowl fregola, beetroot, pistachio, feta, tahini (V)	12
Orecchiette Jerusalem artichoke, taleggio, pickled walnut (V)	12 / 18
Roast Delica Pumpkin pickled okra, cannellini beans (V)	13
Fattoush Salad chermoula dressing, pane guttiau, sumac (PB)	14
Cheeseburger piquillo pepper, pecorino	14
Tortellini modenese tartufata & chicken broth, Parmesan	14 / 20
Sea Bream pickled kohlrabi, broccoli puree	16
Monkfish romanesco, Jamon Iberico, pistachio sauce	18
Truffle Chicken celeriac shawarma, truffle puree, gremolata	22
Free Range Pork Chop (HG Walter, 320g)	26
28 Day Aged Rib Eye (HG Walter, 350g)	35

## SIDES

Seasonal Leaves house dressing (PB)	5
Hand Cut Chips rosemary, sea salt (PB)	5
Glazed Baby Carrots coconut dressing (PB)	6
Braised Greens confit garlic puree (PB)	6
Latkes tahini labneh, harissa (V)	6

(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

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

## NO-LO

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

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## BUBBLES

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

## WHITE

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

## RED

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

## PINK

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

## 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