

# MORTIMER HOUSE

KITCHEN

## SNACKS

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

## BREADS & DIPS

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

## SMALL PLATES

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



## PLATES

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

## SIDES

|  |   |
|--|---|
| <b>Seasonal Leaves</b> house dressing (PB)       | 5 |
| <b>Hand Cut Chips</b> rosemary, sea salt (PB)    | 5 |
| <b>Glazed Baby Carrots</b> coconut dressing (PB) | 6 |
| <b>Braised Greens</b> confit garlic puree (PB)   | 6 |
| <b>Latkes</b> 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 |

## BUBBLES

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

## WHITE

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

## RED

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

## PINK

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

## BEER

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

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