

# MORTIMER HOUSE

KITCHEN

Bloody Mary *Finlandia, tomato, spice mix* 12

Halloumi Knish *pistachio, honey* (V) 5

Mushroom Arancini *kale pesto, fondue* (V) 6

Falafel Scotch Egg *preserved lemon* (V) 6

Black Pudding *brioche, cream cheese* 7

## SUNDAY LUNCH

30TH JANUARY

Mac & Cheese *truffle, dukkah* (V)

Duck Terrine *blood orange, agretti*

Octopus Carpaccio *basil emulsion, aubergine*

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Salt Baked Celeriac *truffle, pickle* (V)

Battered Sea Bream *remoulade, mushy peas*

Braised Ox Cheeks *bagna cauda, migas*

Slow Roast Pork Belly *(for two) cannellini, romesco & black pudding*

For The Table *triple cooked chips, greens, roasted parsnips, carrot mash* (PB)

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Bread & Butter *creme anglaise, white chocolate & tahini* (V)

Labneh Cheesecake *berry & apple compote, almond crumble* (V)

Selection of Cheese *choice of 3 cheeses* \*

2 Courses 35 | 3 Courses 45

\* Add Cheese 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.

@MORTIMERHOUSEKITCHEN