

# MORTIMER HOUSE

KITCHEN

## DESSERT

Rhubarb *white chocolate, Marcona almonds* (V) 8

Burnt Basque Cheesecake *raspberry, crème fraîche* (V) 8

Almond Cake *chocolate mousse, berries, coconut yoghurt* (PB) 8

Cheeseboard *ask your server for todays selection* 16

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### ORIGIN COFFEE

*100% Brazilian, dark chocolate,  
fudge & dark sugar notes*

Espresso	2.5
Americano	3.5
Flat White	4
Cappuccino	4
Latte	4

### CANTON TEA

*Obsessed with how & where  
their tea is grown*

Jade Green Tips	4
Chamomile	4
Lemongrass & Ginger	4
Fresh Mint	4

(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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## ESPRESSO MARTINI

Finlandia, Origin Espresso, Kahlua 12

## OLD FASHIONED

Woodford reserve, bitters, orange 12

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## DESSERT WINES

I Capitelli IGT, Anselmi - 2015 Veneto (Italy) 7.5/37.5

Recioto Della Valpolicella - 2015 Veneto (Italy) 9/45

Passito Di Noto Planeta - 2018 Sicily (Italy) 9/45

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## SHERRY

Pedro Ximenez, Bella Luna - NV Jerez (Spain) 6

Amontillado, Bella Luna - NV Jerez (Spain) 6

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## PORT

LBV Port, Quinta do Crasto - 2014 Douro (Portugal) 6

Quinta do Crasto, Finest Reserve Ruby Port - NV Douro (Portugal) 6

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