



Dinner

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| <i>House Bread</i> served warm, salted butter | 5 |
| <i>Pickled Veg</i> seasonal jardiniere, house brine (PB) | 5 |
| <i>Nocellara Olives</i> sea salt (PB) | 5 |
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| <i>Burnt Carrots</i> goat cheese mousse, carrot jam & tarragon (V) | 12 |
| <i>Asparagus</i> sabayon, jamon crumble | 13.5 |
| <i>Aged Beef Tartare</i> silken tofu, shallots & caviar | 14 |
| <i>Poached Sea Trout</i> split chives kefir, quinoa, sumac | 14 |
| <i>Scallops</i> parsnips, pickled mango | 17 |
| <i>Paccheri ai Frutti di Mare</i> cured mackerel, baby calamari | 17 |
| | |
| <i>Artichoke</i> buckwheat, Kasha, Parmesan (V) | 18 |
| <i>Cauliflower</i> pickled walnut, cashew cream (PB) | 18 |
| <i>Cod</i> pancetta, turnip, potato & mussel | 19 |
| <i>Saffron Chicken</i> sugar snaps, jamon iberico, pea puree | 22 |
| <i>Crab & Lobster Ravioli</i> seafood bisque, preserved lemon, curry oil | 26 |
| <i>Rib Eye</i> bone marrow, Roscoff onion | 27 |
| <i>Halibut</i> leeks, gnocchi & brown shrimp | 27 |
| <i>Iberico Pluma</i> jamon butter | 32 |
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| <i>Beets & Leaves</i> radish, house dressing (PB) | 6 |
| <i>Green beans</i> parmesan, romesco (V) | 6 |
| <i>Potato Pave</i> rosemary sea salt (V) | 6 |
| <i>Sprouting Broccoli</i> miso, sesame (PB) | 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.

@MORTIMERHOUSE



@MORTIMERHOUSEKITCHEN

SPARKLING

| | | |
|--|--------------|-----------|
| Prosecco Brut, Terre di S. Alberto - NV Veneto (Italy) | 125ml/Bottle | 8.5 / 42 |
| Funambul Brut Nature - 2020 Penedès (Spain) | | 9.75 / 57 |
| Laurent Perrier La Cuvée - NV Champagne (France) | | 13 / 70 |
| Drappier Brut Nature Sans Soufre - NV Champagne (France) | | 95 |
| Laurent Perrier Rosé - NV Champagne (France) | | 100 |

WHITE

| | | |
|---|--------------|---------|
| Blanc, La Cadence - 2020 Languedoc (France) | 150ml/Bottle | 7 / 30 |
| Picpoul de Pinet, Réserve Roquemolière - 2020 Languedoc (France) | | 39 |
| Pinot Grigio delle Venezie IGP, Le Pianure - 2020 Friuli Venezia Giulia (Italy) | | 8.5/ 40 |
| Sauvignon de Touraine, Croix des Champs - 2019 Loire (France) | | 9 / 44 |
| Vermentino, I Fiori Pala - 2020 Sardinia (Italy) | | 48 |
| Albarino, Ramon Bilbao - 2020 Rias Baixas (Spain) | | 10 / 48 |
| Magnus Riesling, Staffelter Hof - 2019 Mosel (Germany) | | 50 |
| Gavi di Gavi DOCG, La Raia - 2019 Piedmont (Italy) | | 55 |
| Chablis, Domaine Bernard Defaix - 2019 Burgundy (France) | | 13 / 66 |
| Sancerre Cuvee Insolite, Domaine Franck Millet - 2018 Loire (France) | | 75 |
| Rully Blanc Cuvee, Domaine Jaeger Defaix - 2018 Burgundy (France) | | 78 |
| Chardonnay Bramito Della Sala, Antinori - 2020 Umbria (Italy) | | 83 |
| Domaine de Thalie, Pierre Levee Blanc - 2019 Burgundy (France) | | 83 |
| Chardonnay, Clos de Gat - 2017 Judean Hills (Israel) | | 95 |
| Corton Blanc Grand Cru Maillard - 2019 Burgundy (France) | | 165 |

RED

| | | |
|--|--|----------|
| Primitivo, Boheme - 2019 Puglia (Italy) | | 7 / 30 |
| St. Chinian, Domaine du Barres - 2020 Languedoc (France) | | 32 |
| Organic Malbec, Cuma - 2021 Mendoza (Argentina) | | 8.5 / 38 |
| Bordeaux Superieur Château Camarsac - 2017 Bordeaux (France) | | 45 |
| Fattoria di Sammontana - 2021 Sangiovese (Italy) | | 10 / 50 |
| Beaujolais Origine, Le Vissoux, Chermette - 2019 Beaujolais (France) | | 52 |
| Cannonau I Fiori, Pala - 2020 Sardegna (Italy) | | 52 |
| Zerbetta Barbera del Monferrato - 2019 Piemonte (Italy) | | 57 |
| Nerello Mascalese Valdibella, Agape - 2019 Sicily (Italy) | | 60 |
| Ripasso Valpolicella Superiore DOCG, Antolini - 2018 Veneto (Italy) | | 12 / 60 |
| Domaine de Thalie, Balancin - 2018 Burgundy (France) | | 78 |
| Il Bruciato, Tenuta Guado al Tasso, Antinori - 2020 Toscana (Italy) | | 95 |
| Cote Rotie, Madiniere, Yves Cuilleron - 2017 Rhone (France) | | 195 |
| Chateau Rauzan, Segla Margaux - 2007 Bordeaux (France) | | 195 |
| Chateau Lynch Bages Pauillac - 2008 Bordeaux (France) | | 220 |

ROSE & ORANGE

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|---|--|-----------|
| Roubertas Rosé - 2020 Provence (France) | | 8.75 / 43 |
| Azul y Garanza, Naturaleza Salvaje - 2020 - Navarra (Spain) | | 60 |
| Whispering Angel - 2020 - Provence (France) | | 13 / 65 |
| Minuty, Prestige - 2020 - Provence (France) | | 75 |

BEER

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|---|--|-----|
| Lucky Saint 0.5% (330ml) | | 6 |
| Noam, Bavarian Lager 5.2% (330ml) | | 6 |
| Sassy Cider 5.2% (330ml) | | 6 |
| Posh Lager, Forest Road Brewing 4.1% (pint) | | 5.5 |
| Work IPA, Forest Road Brewing 5.4% (pint) | | 6.5 |

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