



Lunch

<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
<i>Aubergine Croquettes</i> pomegranate, pine nuts (V)	7.5
<i>Carrots</i> goats cheese, hazelnut (V)	9
<i>Brandade</i> salted cod, roasted peppers, olives	9
<i>Burrata</i> sundried tomato, fresh oregano (V)	10
<i>Beef Fillet Tartare</i> truffle, egg yolk puree	15
<i>Caesar Salad</i> corn fed chicken, boquerones, cos, egg	16
<i>Chopped Salad</i> cucumber, fennel, provolone & yeast dressing (V)	16
<i>Grain Bowl</i> buckwheat, pickled veg, panko feta (V)	16
<i>Paccheri Puttanesca</i> baby calamari, olives, ricotta	16
<i>Gnocchi</i> burnt butter, lemon & caviar	15 / 20
<i>Sea Bream</i> asparagus, sabayon & migas	18
<i>Veggie Burger</i> smoked cheddar, chilli, radicchio, hand cut chips (V)	19
<i>Cheeseburger</i> piquillo pepper, pecorino, hand cut chips	19
<i>Saffron Chicken</i> sugar snaps, jamon iberico, pea puree	22
<i>Pork Belly</i> spiced kohlrabi, aubergine, jus	23
<i>Sirloin</i> potato pave, pink peppercorn	29.5
<i>Beets & Leaves</i> radish, house dressing (PB)	6
<i>Green beans</i> parmesan, romesco (V)	6
<i>Hand Cut Chips</i> rosemary sea salt (PB)	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.

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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

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

BEER

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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