



COCKTAILS

- Bellini fresh peach puree & prosecco 12*
Bloody Mary Finlandia, tomato, spice mix 12
Brezza Espolon Blanco, chilli, watermelon, lime & soda 12
Olive Oil Negroni Bombay Sapphire, Martini Rosso & Campari 12

BRUNCH

- Granola Greek yoghurt, seasonal compote, coconut chips (v) 7*
Avocado Toast crushed avocado, poached eggs, confit chilli dressing 11
Spiced Shakshuka rose harissa yoghurt, chorizo, guindillia peppers, egg & pita 11
Salmon Scrambled Secret Smokehouse Salmon, scrambled eggs & sourdough 13
Egg Sandwich smoked cheddar, spiced mayo, avocado, bacon & brioche 13
French Toast seasonal fresh berries, maple syrup, whipped cream (v) 13.5
Eggs Benedict mortadella, poached eggs & hollandaise 14
Eggs Royale Secret Smokehouse Salmon, poached eggs & hollandaise 16

BIG BRUNCH

- Veggie Breakfast 2 eggs, grilled halloumi, portobello mushroom, cherry tomatoes, Society sausage, avocado, whipped labneh, pita 15*
House Breakfast 2 eggs, fennel sausage, black pudding, cherry tomatoes, cannellini stew, rosti, pita 16.5

FROM 12PM

- Gnocchi burnt butter, lemon & caviar (v) 15*
Grain Bowl buckwheat, pickled veg, panko feta (v) 16
Chopped Salad cucumber, fennel, provolone & yeast dressing (v) 16
Sea Bream asparagus, sabayon & migas 18
Cheeseburger piquillo pepper, pecorino & hand cut chips 19
Veggie Burger smoked cheddar, chilli, radicchio & hand cut chips (v) 19

ON THE SIDE

Avocado 4 | Streaky Bacon 4 | Smoked Salmon 7 | Hand Cut Chips 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
Albarino, Ramon Bilbao - 2020 Rias Baixas (Spain)		10 / 48
Chablis, Domaine Bernard Defaix - 2019 Burgundy (France)		13 / 66

ROSE & ORANGE

Roubertas Rosé - 2020 Provence (France)		8.75 / 43
Whispering Angel - 2020 - Provence (France)		13 / 65

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
Ripasso Valpolicella Superiore DOCG, Antolini - 2018 Veneto (Italy)		12 / 60

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

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

Beyond organic, some biodynamic and several from abandoned tea farms

English Breakfast	4
Earl Grey	4
Jade Green Tips	4
Lemongrass & Ginger	4
Fresh Mint	4

HOT DRINKS

Origin Hot Chocolate	4
Tumeric Latte	5
Matcha Latte	5

COLD PRESS JUICE

100% cold pressed juice from the team at PRESS London

Apple	4.5
Orange	4.5
Pink Grapefruit	4.5
Daily Greens spinach, apple, cucumber & ginger (PB)	6
Berry Boost strawberry, apple, lemon & mint (PB)	6

SMOOTHIES

Daily Fix avocado, spinach, apple & chia seeds (PB)	7
Energy Lift banana, strawberry, cucumber, flax seed & coconut milk (PB)	7
Glow Time passionfruit, pineapple, fennel, goji & lemon (PB)	7