



### 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*  
*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*

### 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*

### SUNDAY ROAST

all 26

*Roast Cauliflower confit garlic*

*Slow Roast Pork Belly spiced apple*

*Aged Sirloin of Beef horseradish cream*

*all served with full trimmings of potato pave, tenderstem broccoli, heritage carrots,  
Yorkshire pud and gravy*

### ON THE SIDE

- Avocado 4 | Streaky Bacon 4 | Smoked Salmon 7 | Sprouting Broccoli 6*  
*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.

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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
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