

MORTIMER HOUSE

KITCHEN



Dinner

<i>House Bread served warm, salted butter</i>	5
<i>Nocellara Olives sea salt (PB)</i>	5
<i>Salted Cucumber chilli (PB)</i>	5
<i>Sea Trout Ceviche avocado coulis, crispy egg noodles</i>	13
<i>Tomato Carpaccio burrata, shallots, basil (V)</i>	14
<i>Aged Beef Tartare silken tofu, shallots & caviar</i>	14
<i>Grilled Sardines datterini salsa, semi dried tomatoes, focaccia</i>	16
<i>Aubergine babaganush, confit peppers, black garlic (PB)</i>	18
<i>Cauliflower harissa, coriander hummus, peashoots (PB)</i>	19
<i>Watercress Risotto red prawns, prawn cocktail, samphire</i>	22
<i>Cod broad bean pesto, sourdough cream, dill</i>	22
<i>Saffron Chicken sugar snaps, jamon iberico, pea puree</i>	22
<i>Pork Chop spiced pineapple gremolata</i>	24
<i>Lamb Rump poached apricots, anchovies, onion puree</i>	25
<i>Crab & Lobster Ravioli seafood bisque, preserved lemon, curry oil</i>	27
<i>Beef Tagliata rocket pesto, parmesan cream, wasabi rocket</i>	30
<i>Mixed Leaves radish, peas (PB)</i>	6
<i>Heritage Tomatoes gazpacho dressing (PB)</i>	6
<i>Potato Pave rosemary sea salt (V)</i>	6
<i>Sprouting Broccoli spiced yoghurt (V)</i>	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	125ml/Bottle
Prosecco Brut, Terre di S. Alberto - NV Veneto (Italy)	8.5 / 44
Funambul Brut Nature - 2020 Penedès (Spain)	9.75 / 57
Laurent Perrier La Cuvée - NV Champagne (France)	15 / 85
Drappier Brut Nature Sans Soufre - NV Champagne (France)	95
Laurent Perrier Rosé - NV Champagne (France)	100
WHITE	150ml/Bottle
Blanc, La Cadence - 2020 Languedoc (France)	7 / 31
Picpoul de Pinet, Réserve Roquemolière - 2021 Languedoc (France)	39
Pinot Grigio delle Venezie IGP, Le Pianure - 2020 Friuli Venezia Giulia (Italy)	8.5 / 41
Sauvignon de Touraine, Croix des Champs - 2019 Loire (France)	9 / 44
Vermentino, I Fiori Pala - 2020 Sardinia (Italy)	48
Albarino, Ramon Bilbao - 2021 Rias Baixas (Spain)	10 / 49
Magnus Riesling, Staffelter Hof - 2020 Mosel (Germany)	50
Gavi di Gavi DOCG, La Raia - 2020 Piedmont (Italy)	55
Nibiru, Gruner Veltliner - 2019 Kamptal (Austria)	61
Chablis, Domaine Bernard Defaix - 2020 Burgundy (France)	13 / 66
Sancerre Cuvee Insolite, Domaine Franck Millet - 2021 Loire (France)	75
Chardonnay Bramito Della Sala, Antinori - 2020 Umbria (Italy)	83
Domaine de Thalie, Pierre Levee Blanc - 2019 Burgundy (France)	83
Chardonnay, Clos de Gat - 2018 Judean Hills (Israel)	95
RED	
Primitivo, Boheme - 2021 Puglia (Italy)	7 / 31
St. Chinian, Domaine du Barres - 2020 Languedoc (France)	32
Organic Malbec, Cuma - 2021 Mendoza (Argentina)	8.5 / 39
Abril, Azul y Garanza - 2020 Navarra (Spain)	45
Bordeaux Superieur Château Camarsac - 2018 Bordeaux (France)	45
Fattoria di Sammontana - 2021 Sangiovese (Italy)	10 / 50
Beaujolais Origine, Le Vissoux, Chermette - 2020 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 - 2019 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
ROSE & ORANGE	
Roubertas Rosé - 2020 Provence (France)	8.75 / 44
Azul y Garanza, 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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