



## Lunch

<i>House Bread</i> estate dairy salted butter	5
<i>Nocellara Olives</i> sea salt (PB)	5
<i>Chilli Cucumber</i> sea salt (PB)	5
<i>Grilled Corn</i> smoked ricotta, chives (V)	10
<i>Burrata</i> heritage tomatoes, basil (V)	12
<i>Grilled Feta</i> coriander hummus, pistachio, sourdough (V)	12
<i>Sea Bass Tartare</i> tomato, cucumber, avocado coulis, gazpacho	13
<i>Veggie Fritto Misto</i> seasonal veg, remoulade, lemon (V)	15
<i>Caesar Salad</i> corn fed chicken, boquerones, cos, egg	17
<i>Gnocchi</i> aubergine, tomato, salted ricotta, Grana Padano (V)	17
<i>Grain Bowl</i> smoked salmon, rice, avocado, pickled carrots, ponzu (V)	18
<i>Courgette Salad</i> peach, radish, goats cheese, seeds (V)	19
<i>Veggie Burger</i> smoked cheddar, chilli, radicchio, hand cut chips (V)	19
<i>Cheeseburger</i> piquillo pepper, pecorino, hand cut chips	19
<i>Sea Bass</i> fennel, dill pesto, sumac	20
<i>Saffron Chicken</i> sugar snaps, jamon iberico, pea puree	23
<i>Pork Chop</i> spiced pineapple gremolata	24
<i>Beef Tagliata</i> rocket pesto, parmesan cream, wasabi rocket	30
<i>Mixed Leaves</i> radish, peas (PB)	6
<i>Heritage Tomatoes</i> gazpacho dressing (PB)	6
<i>Hand Cut Chips</i> rosemary sea salt (PB)	6
<i>Sprouting Broccoli</i> spiced yogurt (V)	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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<b>SPARKLING</b>	<b>125ml/Bottle</b>
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

<b>WHITE</b>	<b>150ml/Bottle</b>
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

<b>RED</b>	
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

<b>ROSE &amp; ORANGE</b>	
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

<b>BEER</b>	
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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