



All Day

<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 Feta</i> coriander hummus, pistachio, sourdough (V)	12
<i>Tomato Carpaccio</i> shallots, basil, pane guttiau (V)	14
<i>Sea Trout Ceviche</i> avocado coulis, crispy egg noodles	14
<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>Caprese Salad</i> heritage tomatoes, straciatella, gazpacho dressing, basil	18
<i>Aubergine</i> babaganoush, confit peppers, black garlic (PB)	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>Sea Bass</i> fennel, dill pesto, sumac	20
<i>Watercress Risotto</i> red prawns, prawn cocktail, samphire	22
<i>Saffron Chicken</i> sugar snaps, pickled grapes, pea puree	23
<i>Lamb Rump</i> poached apricots, anchovies, onion puree	25
<i>Beef Tagliata</i> rocket pesto, parmesan cream, wasabi rocket	30
<i>Mixed Leaves</i> radish, peas (PB)	6
<i>Hand Cut Chips</i> rosemary sea salt (PB)	6
<i>Sprouting Broccoli</i> spiced yogurt (V)	6
<i>Grilled Corn</i> smoked ricotta, chives (V)	7

(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 13.5% service charge will be added to your bill, which is fully shared with our team

@MORTIMERHOUSE



Membership
Wellness
Events
Rooftop

@MORTIMERHOUSEKITCHEN

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 / 32
Picpoul de Pinet, Réserve Roquemolière - 2021 Languedoc (France)	8 / 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
Albarino, Ramon Bilbao - 2021 Rias Baixas (Spain)	51
Vermentino, I Fiori Pala - 2020 Sardinia (Italy)	10.5 / 52
Magnus Riesling, Staffelter Hof - 2020 Mosel (Germany)	56
Gavi di Gavi DOCG, La Raia - 2020 Piedmont (Italy)	11.5 / 56
Nibiru, Gruner Veltliner - 2019 Kamptal (Austria)	64
Sancerre Cuvee Insolite, Domaine Franck Millet - 2021 Loire (France)	75
Chablis, Domaine Bernard Defaix - 2020 Burgundy (France)	15.5 / 76
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 / 32
St. Chinian, Domaine du Barres - 2020 Languedoc (France)	7.5 / 33
Organic Malbec, Cuma - 2021 Mendoza (Argentina)	8.5 / 39
Abril, Azul y Garanza - 2020 Navarra (Spain)	9 / 44
Bordeaux Superieur Château Camarsac - 2018 Bordeaux (France)	54
Fattoria di Sammontana - 2021 Sangiovese (Italy)	11 / 54
Cannonau I Fiori, Pala - 2020 Sardegna (Italy)	11.5 / 55
Beaujolais Origine, Le Vissoux, Chermette - 2020 Beaujolais (France)	56
Ixsir, Altitudes - 2015 Mount Lebanon (Lebanon)	60
Nerello Mascalese Valdibella, Agape - 2019 Sicily (Italy)	12.5 / 61
Ripasso Valpolicella Superiore DOCG, Antolini - 2018 Veneto (Italy)	15 / 72
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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