

MORTIMER HOUSE

KITCHEN

DESSERT

Lemon Tart *meringue, curd & lime* (V) 8

Churros *raspberry coulis & coconut yoghurt* (PB) 8

Polenta Cake *macerated peaches, chantily & lemon balm* (V) 8

Cheeseboard *ask your server for todays selection* 16

ISLANDS CHOCOLATE BON BONS

ethically made, seed to bar chocolate

dark, coffee, raspberry & jasmine (PB) 8 (4 pieces)

COCKTAILS

Espresso Martini *finlandia, Origin espresso, Kahlua* 12

Old Fashioned *Woodford Reserve, bitters, orange* 12

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

*Obsessed with how & where
their tea is grown*

Jade Green Tips	4
Chamomile	4
Lemongrass & Ginger	4
Fresh Mint	4

(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

[@MORTIMERHOUSEKITCHEN](#)

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DESSERT WINES

I Capitelli IGT, Anselmi - 2015 Veneto (Italy) 7.5/37.5

Recioto Della Valpolicella - 2015 Veneto (Italy) 9/45

Passito Di Noto Planeta - 2018 Sicily (Italy) 9/45

SHERRY

Pedro Ximenez, Bella Luna - NV Jerez (Spain) 6

Amontillado, Bella Luna - NV Jerez (Spain) 6

PORT

LBV Port, Quinta do Crasto - 2014 Douro (Portugal) 6

Quinta do Crasto, Finest Reserve Ruby Port - NV Douro (Portugal) 6