

MORTIMER HOUSE

KITCHEN

DESSERT

Lemon Tart creme fraiche 8

Tiramisu mascarpone, savoiardi & espresso (V) 8

Panettone Bread & Butter salted caramel ice cream (V) 8.5

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 14

Old Fashioned Woodford Reserve, bitters, orange 14

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