

MORTIMER HOUSE

KITCHEN

COCKTAILS

Bellini fresh peach puree & Prosecco	12
Bloody Mary Finlandia, tomato, spice mix	12
Atardecer Espolon Blanco, Aperol, Pamplermousse Rose, agave, chili & lime	14

BRUNCH

Granola peacans, berry compote, cacao & yoghurt (V)	7
Eggs Any Style sourdough, dukkah (V)	9
Brioche French Toast spiced pineapple, rum sultanas, Chantilly (V)	11
Spiced Shakshuka harissa, labneh, merguez sausage, guindilla peppers	12
Avocado Toast avocado, poached eggs, dukkah, harissa (V)	13
Eggs Funghi muffin, wild mushrooms, spinach, egg, hollandaise (V)	14
Eggs Benedict muffin, prosciutto, egg, hollandaise	14
Eggs Royale muffin, smoked salmon, egg, hollandaise	15



BIG BRUNCH

Veggie Breakfast egg, Symplicity sausage, mushroom, rosti, tomato, house baked beans (V)	16.5
House Breakfast egg, maple sausage, mushroom, rosti, tomato, house baked beans	17

PLATES - FROM 12PM

Cacio e Pepe bucatini, Pecorino (V)	14
Beef Tartare bloody mary aioli, pickles, egg yolk & skinny fries	14.5
Orzo Grain Bowl Fagiolo Cuneo, burnt corn, avocado & rocket vinaigrette (PB)	15
Panmolle Heritage Tomato focaccia, buratta & basil (V)	15
Caesar Salad chicken, anchovies, cos, egg, croutons, parmesan dressing	17
Cheeseburger piquillo pepper, Pecorino & hand cut chips	19
Veggie Burger smoked cheddar, chilli, radicchio & hand cut chips (V)	19
Roasted Stone Bass verde brown butter sauce	24

SIDES

Crispy Mint Gnocchi herb butter (V)	6
Grilled Summer Greens Pecorino & salsa verde (V)	6
Burnt Peppers citrus, hazelnut pesto & chicory (V)	6
Hand Cut Chips rosemary sea salt (PB)	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 13.5% service charge will be added to your bill.

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ORIGIN COFFEE

100% Brazilian, dark chocolate, fudge & dark sugar notes

Espresso	2.5
Americano	3.5
Filter	3.5
Flat White	4
Cappuccino	4
Latte	4

CANTON TEA

Beyond organic, some biodynamic & several from abandoned tea farms

English Breakfast	2.5
Earl Grey	3.5
Darjeeling	3.5
Jade Green Tips	4
Chamomile	4
Lemongrass & Ginger	4
Wild Rooibos	4
Fresh Mint	4

COLD PRESS JUICES

Daily Green	spinach, apple, cucumber & ginger (PB)	6
Berry Boost	strawberry, apple, lemon & mint (PB)	6
Orange		4.5
Apple		4.5
Pink Grapefruit		4.5

SMOOTHIES

Daily Fix	avocado, spinach, apple & chia seeds (PB)	7
Energy Lift	banana, strawberry, cucumber, flax seed & coconut milk (PB)	7
Glow Time	passionfruit, pineapple, fennel, goji & lemon (PB)	7
add 20g Pureblend Protein powder to any of the above smoothie		2.5

HOT DRINKS

Origin Hot Chocolate	4
Turmeric Latte	5
Matcha Latte	5

AVAILABLE "MILKS"
Oat / Soya / Coconut / Almond

BUBBLES

Prosecco Brut, Terre di S. Alberto - NV Veneto (Italy)	125ml/Bottle	8.5 / 44
Laurent Perrier La Cuvée - NV Champagne (France)		15 / 85
Laurent Perrier Rosé - NV Champagne (France)		100

WHITE

Blanc de Blancs, La Cadence - 2018 Languedoc (France)	150ml/Bottle	7 / 32
Pinot Grigio delle Venezie IGP, Le Pianure - 2020 Friuli Venezia Giulia (Italy)		8.5 / 41
Picpoul de Pinet, Réserve Roquemolière - 2021 Languedoc (France)		8 / 39
Sauvignon de Touraine, Croix des Champs - 2019 Loire (France)		9 / 44
Vermentino Soprasole, Pala - 2021 Sardinia (Italy)		10.5 / 52
Gavi di Gavi DOCG, La Raia - 2020 Piedmont (Italy)		11.5 / 56
Chablis, Domaine Bernard Defaix - 2021 Burgundy (France)		15.5 / 76

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
Fattoria di Sammontana - 2021 Sangiovese (Italy)		11 / 54
Cannonau Centosere, Pala - 2021 Sardinia (Italy)		11.5 / 55
Nerello Mascalese Valdibella, Agape - 2019 Sicily (Italy)		12.5 / 61
Ripasso Valpolicella Superiore DOCG, Antolini - 2018 Veneto (Italy)		15 / 72

ROSE & ORANGE

Roubertas Rose - 2020 Provence (France)		8.75 / 44
Whispering Angel - 2020 Provence (France)		13 / 65

BEER

Lucky Saint (0.5% , 330ml)		6
Noam, Bavarian Lager (5.2% , 330ml)		6
Posh Lager, Forest Road Brewing (4.1% , pint)		6
Work IPA, Forest Road Brewing (5.4% , pint)		6.5

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