

DESSERT

Tiramisu mascarpone, Savoiardi & espresso (v) 8

Chocolate Pot lime gel, pinenuts, urfa chilli (v) 8

Red Wine Poached Pear whipped mascarpone, honeycomb 8.5

Cheeseboard ask your server for todays selection 16

ISLANDS CHOCOLATE BON BONS

ethically made, seed to bar chocolate

dark, coffee, raspberry, earl grey (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



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

