

# MORTIMER HOUSE

KITCHEN

## DESSERT

**Amalfi Lemon Cheesecake** olive oil, ginger biscuit 8

**Chocolate Pot** tahini, pinenuts, urfa chilli 8

**Whipped Mascarpone** strawberries & pistachio 8.5

**Cheeseboard** ask your server for today's 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

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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

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## SHERRY

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

**Amontillado, Bella Luna** NV Jerez (Spain) 6

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## PORT

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

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