

MORTIMER HOUSE

KITCHEN

DINNER

Nocellara Olives (PB,GF) 5

Smoked Almonds sea salt (PB) 5

Foccacia rosemary, olive oil & aged balsamic (PB) 6

Mushroom & Tarragon Arancini (V) 9

Crispy polenta parmesan, truffle mayonnaise (v) 9

Whipped Ricotta Bruschetta courgette, lemon, mint (V) 11

Zucchini Caesar Parmesan, Pangrattato 12

Smoked Salmon Crudo spiced crème fraiche, orange (GF) 14

Bresaola Carpaccio fig, horseradish, pecorino (GF) 13

Grilled Prawns saffron aioli, chilli, garlic (GF) 15

Pumpkin & Sage Ravioli chestnut (PB) 17

Cacio e Pepe bucatini, Pecorino (V) 16

Pesto Genovese gnocchi, spinach (V) 16

Spaghetti aglio, & pepperoncino (v) 15

Panzanella Salad datterini tomatoes, smoked mozzarella, cucumber (V) 17

Sicilian Aubergine arrabbiata, chick peas, pine nuts (PB,GF) 19

Pan Seared Trout fennel, clementine, cranberries (GF) 22

Ox Cheek celeriac, smoked almonds (GF) 24

Roasted Cod Loin shrimp, brown butter, sea vegetables (GF) 25

Grilled pork chop Dragoncello 32

Sirloin Steak rosemary pangrata, caesar hollandaise 38

Pink Fir Potatoes (PB,GF) 6

Rosemary Salted Chips (PB,GF) 6

Mixed Leaves house dressing (PB,GF) 6

Charred Tenderstem Broccoli olive oil (PB,GF) 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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BUBBLES

125ml/Bottle

Prosecco Brut, Terre di S. Alberto - NV Veneto (Italy)	8.75 / 44
Funambul Brut Nature - 2017 Penedès (Spain)	57
Drappier Brut Nature Sans Soufre - NV Champagne (France)	95
Laurent Perrier La Cuvée - NV Champagne (France)	16 / 100
Laurent Perrier Rosé - NV Champagne (France)	140
Noughty - Dealcoholized Sparkling Chardonnay	8 / 30
Noughty - Dealcoholized Sparkling Rose	9 / 31.5

WHITE

150ml/Bottle

Blanc de Blancs, La Cadence - 2022 Languedoc (France)	7 / 34
Picpoul de Pinet, Réserve Roquemolière - 2022 Languedoc (France)	8.75 / 43
Pinot Grigio delle Venezie IGP, Le Pianure - 2021 Friuli Venezia Giulia (Italy)	9 / 44.5
Pecorino, Marchesi Migliorati - 2021 Abruzzo (Italy)	10.25 / 51
Sauvignon de Touraine, Croix des Champs - 2022 Loire (France)	10.25 / 51
Verdicchio, Castelli di Jesi - 2021 Marche (Italy)	10.5 / 52
Albarino, Martin Codax - 2022 Galicia (Spain)	57
Gavi di Gavi DOCG, La Raia - 2021 Piedmont (Italy)	11.5 / 57
Magnus Riesling, Staffelter Hof - 2021 Mosel (Germany)	58
Vermentino Soprasole, Pala - 2022 Sardinia (Italy)	12.75 / 63.5
Domaine de Thalie, Pierre Levee Blanc - 2021 Burgundy (France)	85
Sancerre Cuvee Insolite, Domaine Franck Millet - 2022 Loire (France)	85
Chablis, Domaine Bernard Defaix - 2021 Burgundy (France)	17.75 / 88
Chardonnay Bramito Della Sala, Antinori - 2022 Umbria (Italy)	92
Pouilly Fumme Les Duchesses, Domaine Laporte - 2022 (France)	97
Chardonnay, Planeta - 2021 Sicily (Italy)	104
Sancerre La Comtesse Blanc, Domaine Laporte - 2022 Loire (France)	110

RED

Primitivo, Boheme - 2021 Puglia (Italy)	7.5 / 36.5
St. Chinian, Domaine du Barres - 2021 Languedoc (France)	7.5 / 36.5
Organic Malbec, Cuma - 2022 Mendoza (Argentina)	8.75 / 44
Chianti, Podere della Filandra - 2021 Tuscany (Italy)	10.5 / 52
Beaujolais Origine, Le Vissoux, Chermette - 2022 Beaujolais (France)	59
Bordeaux Superieur Chateau Camarsac - 2019 Bordeaux (France)	61
Barbera d'Alba, Eraldo Viberti - 2019 Piedmont (Italy)	12.5 / 62
Cannonau Centosere, Pala - 2021 Sardinia (Italy)	12.75 / 64
Ripasso Valpolicella Superiore DOCG, Antolini - 2019 Veneto (Italy)	15 / 73
Pinot Noir, Domain de Thaille, Balancin - 2021 Bourgogne (France)	83
Il Bruciato, Tenuta Guado al Tasso, Antinori - 2022 Tuscany (Italy)	95
Barbaresco, Ronchi - 2018 Piedmont (Italy)	107
Cote Rotie, Madiniere, Yves Cuilleron - 2019 Rhone (France)	195
Chateau Rauzan, Segla Margaux - 2014 Bordeaux (France)	195

ROSE & ORANGE

Roubertas Rose - 2021 Provence (France)	10 / 49.5
Naranjo, Pulenta Estate - 2020 Mendoza (Argentina)	54
Whispering Angel - 2021 Provence (France)	15 / 74.5

BEER

Lucky Saint (0.5% , 330ml)	7
Noam, Bavarian Lager (5.2% , 330ml)	7
Posh Lager, Forest Road Brewing (4.1% , pint)	7
Work IPA, Forest Road Brewing (5.4% , pint)	7.5