

MORTIMER HOUSE

KITCHEN

Prosecco Brut, Terre di D.Alberto - NV Veneto (Italy) £16

Salvia ~ East London gin, Dolin, sage £14

SCARPETTA

Crispy Polenta, Parmesan mayonnaise (v,gf) £3pp

Mozzarella Sticks, marinara sauce (v,gf) £7

Rosemary Focaccia (pb) £6

Stracciatella, olive oil (v,gf) £8

Smoked Whipped Ricotta (v,gf) £8

ANTIPASTI

Caprese, tomato, avocado, burrata (v,gf) £15

Zucchini Caesar, Parmesan, pangrattato (gf) £12

Radicchio, blood orange, pecan (pb,gf) £14

Carne Cruda, n'duja, bruschetta £16

Smoked salmon crudo, blood orange & capers (gf) £14

PRIMI

Spaghetti al Pangratatto, garlic, olive oil (v) £22

Wild Mushroom Ravioli, sage, hazelnut (pb) £24

Maccheroni, Taleggio, black pepper, truffle (v) £25

Calamarata, prawns, tomato, chilli £28

SECONDI

Aubergine (v,gf) or Chicken (gf) Parmigiana, marinara sauce £24 / £27

~ Add Fresh Spaghetti, cured egg yolk £6 ~

Lamb Rump Spiedino, chickpea & rosemary ragout (gf) £28

Cornish Cod, butter bean and agretti stew (gf) £28

300g Sirloin, focaccia, charred onions £38

CONTORNI

Tomato, rocket & ricotta salad (v,gf) £6

Confit rosemary potatoes (pb, gf) £6

Caesar Broccolini, smoked almonds £6

DOLCI

Cannoli, sweet ricotta, pistachio £6

Torta 900, Nutella mascarpone £9

Affogato, vanilla (v) or chocolate (pb) £7

(PB) Plant-Based (V) Vegetarian (GF) Gluten Free

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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