

37-41 MORTIMER ST.  
LONDON W1T 3JH

# MORTIMER HOUSE

KITCHEN

BRUNCH  
WEEKENDS

*Ca' dei Frati "Cuvee dei Frati" Brut - NV Lombardy ( Italy ) £14.5*  
*Milano-Bassano ~ Grappa Moscato, Cocchi Torino, Campari, Strawberry £14*

## BRUNCH

- Rye Porridge, figs, pistachio, date molasses (pb) £9  
St Ewe's Eggs, cooked any style, focaccia (v) £9  
Nduja Bruschetta, whipped ricotta,  
poached eggs £14  
Caprese Muffin, avocado, stracciatella,  
fried egg, chilli (v) £12  
Tuscan Beans on Toast, focaccia, Parmesan (v) £12  
Avocado Bruschetta, oregano (pb) £10  
~Add Poached Eggs (v) £4~  
Eggs Royale, smoked salmon, hollandaise,  
toasted muffin £15  
Italian Baked Eggs, tomato, red pepper,  
basil, focaccia (v) £16

## HOUSE BREAKFAST

- fried St. Ewes egg, pork & fennel Sausage, bacon,  
fresh black pudding, rosti, mushroom, plum  
tomato, focaccia £18*

## SWEET

- Pan Dulcis, Amarena cherries, Nutella  
mascarpone (v) £13*  
*Pancake, ricotta, Amalfi lemon curd (v) £14*  
*Pistachio Cannoli (v) £6*  
*Torta 900, Nutella mascarpone (v) £9*  
*Affogato, vanilla (v,gf) or chocolate (pb,gf) £7*

## FROM MIDDAY

- Crispy Polenta, Parmesan mayonnaise (v,gf) £3pp*  
*Parmesan Biscotto, Taleggio & olive (v) £3pp*  
*Zucchini Caesar, Parmesan, pangrattato (gf) £12*  
*Radichio, orange & pecan salad (pb,gf) £14*  
*Caprese, tomato, avocado, stracciatella (v,gf) £15*  
*Carne Cruda, n'duja, bruschetta £16*  
*Aubergine Parmigiana, marinara sauce (v,gf) £24*  
*Chicken Parmigiana, marinara sauce (gf) £27*  
*300g Sirloin, focaccia, charred onions £38*

## SIDES

- Confit Mushrooms (pb,gf) £4*  
*Fresh Black Pudding £4*  
*Potato Rostis (pb,gf) £4*  
*Streaky Bacon (gf) £4.5*  
*Pork & Fennel Sausage £5*

- Tuscan Beans (v, gf) £5*  
*Avocado (pb,gf) £5.5*  
*Smoked Salmon (gf) £7.5*  
*Caesar Broccolini, smoked almonds (pb,gf) £6*  
*Confit rosemary potatoes (pb, gf) £6*

(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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## COCKTAILS

*Bellini ~ fresh peach puree, rosecco £12*  
*Rossini ~ fresh strawberry puree &  
prosecco £12*  
*Mimosa ~ fresh orange juice, prosecco £12*  
*Bloody Mary ~ Finlandia, tomato juice,  
spice mix £12*  
*Alba ~ Campari, Kwai Feh, La Yuzu,  
grapefruit soda, Prosecco £14*  
*Fuoco ~ Espolon Blanco, Ancho Reyes,  
strawberry, lime £14*

## COLD PRESS JUICES

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

## SMOOTHIES

*Green £7*  
*apple, mango, banana, avocado, spinach,  
lemon & chia (pb)*  
*Berry £7*  
*apple, banana, strawberry, blueberry,*

## ORIGIN COFFEE

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

<i>Espresso</i>	<i>£2.5</i>
<i>Americano</i>	<i>£3.5</i>
<i>Filter</i>	<i>£3.5</i>
<i>Flat White</i>	<i>£4</i>
<i>Cappuccino</i>	<i>£4</i>
<i>Latte</i>	<i>£4</i>

## CANTON TEA

*Beyond organic, some biodynamic & several from  
abandoned tea farms.*

<i>English Breakfast</i>	<i>£4</i>
<i>Earl Grey</i>	<i>£4</i>
<i>Darjeerling</i>	<i>£4</i>
<i>Jade Green Tips</i>	<i>£4</i>
<i>Chamomile</i>	<i>£4</i>
<i>Lemongrass &amp; Ginger</i>	<i>£4</i>
<i>Wild Rooibos</i>	<i>£4</i>
<i>Fresh Mint</i>	<i>£4</i>

## HOT DRINKS

<i>Origin Hot Chocolate</i>	<i>£4</i>
<i>Turmeric Latte</i>	<i>£5</i>
<i>Matcha Latte</i>	<i>£5</i>

*We serve Oat, Soya, Coconut & Almond  
as dairy alternatives.*

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