

37-41 MORTIMER ST.
LONDON W1T 3JH

MORTIMER HOUSE

KITCHEN

BAR MENU
MONDAY-SUNDAY

CICCHETTI

<i>Rosemary Crisps</i>	4
<i>Noccellara Olives</i>	4
<i>Smoked Almonds</i>	4
<i>Salted Pistachios</i>	5
<i>Crispy Polenta, Parmesan mayonnaise (v,gf)</i>	3pp
<i>Parmesan Biscotto, Taleggio & olive (v)</i>	3pp
<i>Rosemary Focaccia (pb)</i>	6
<i>Stracciatella, olive oil (v,gf)</i>	8
<i>Smoked Whipped Ricotta (v,gf)</i>	8

COCKTAILS

<i>Milano-Bassano ~ Grappa Moscato, Cocchi Torino, Campari, Strawberry</i>	14
<i>Salvia ~ East London gin, Dolin, sage</i>	14
<i>Fuoco ~ Espolon Blanco, Ancho Reyes, strawberry, lime</i>	14
<i>Tramonto ~ El Dorado 3yo, Cointreau, Campari, vanilla, raspberry, lime, egg white</i>	14
<i>Alba ~ Campari, Kwai Feh, La Yuzu, grapefruit soda, Prosecco</i>	14
<i>Timida ~ St. Germain, La Yuzu, Creme de Rose, Prosecco, lemon</i>	14
<i>Sole ~ East London gin, Prosecco, lemon zest, basil</i>	14
<i>Caramel Espresso Martini ~ East London vodka, Kahlua, Frangelico, Origin espresso</i>	14

NO-LO

<i>Bollicine ~ Naughty, Press Berry Boost, elderflower, lemonade</i>	9
<i>No-Loma ~ Pentire Seaward, strawberry, grapefruit soda, lime</i>	9
<i>Brezza ~ Pentire Adrift, green tea, lime, agave</i>	9

BIRRA

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

(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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FRIZZANTE

<i>Ca' dei Frati "Cuvee dei Frati" Brut – Garda lake (Italy)</i>	14.5/80	14.5 / 80
<i>Deveaux Brut Coeur De Bar, Black De Noirs - NV Champagne (France)</i>		16 / 90
<i>Deveaux Brut Coeur De Bar, Rosé - NV Champagne (France)</i>		18 / 100
<i>Deveaux Brut D'millesime - 2012 Champagne (France)</i>		140
<i>Noughty - non-alcoholic sparkling Chardonnay</i>		8 / 30
<i>Noughty - non-alcoholic sparkling rosé</i>		9 / 31.5

VINO BIANCO

<i>Garganega "G", 2023 - Verona (Italy)</i>		9.5 / 37.5
<i>Verdicchio "Terre di Valbona" DOC, 2022 – Matelica (Italy)</i>		11 / 42
<i>Pinot grigio Crote Giara, 2022 – Verona (Italy)</i>		11.5 / 45
<i>Sauvignon Blanc Ca' di Alte, 2023 – Vicenza (Italy)</i>		11.5 / 47
<i>Gavi di Gavi Terre Antiche, 2022 – Gavi (Italy)</i>		13.5/ 57
<i>Chablis, Domaine Bernard Defaix - 2021 Burgundy (France)</i>		18 / 88
<i>Albarino, Martin Codax - 2022 Galacia (Spain)</i>		57
<i>Vermentino Soprasole, Pala - 2022 Sardinia (Italy)</i>		64
<i>Sancerre Cuvee Insolite, Domaine Franck Millet - 2022 Loire (France)</i>		85
<i>Chardonnay Bramito Della Sala, Antinori - 2022 Umbria (Italy)</i>		92
<i>Pouilly Fumme Les Duchesses, Domaine Laporte - 2022 (France)</i>		97
<i>Chardonnay, Planeta - 2021 Sicily (Italy)</i>		104
<i>Sancerre La Comtesse Blanc, Domaine Laporte - 2022 Loire (France)</i>		110

VINO ROSSO

<i>Corvina, 2023 – Verona (Italy)</i>		9.5 / 37.5
<i>Nero d'Avola vigneti Zabu, 2022 – (Italy)</i>		11 / 42.5
<i>Barbera d'Asti "Le Pole", 2022 – Nizza (Italy)</i>		12.5 / 48
<i>Montepulciano Rossoconero, 2020 – Matelica (Marche)</i>		12.5 / 50
<i>Organic Chianti, 2021- Empoli (Italy)</i>		14 / 55
<i>Beajolais Origine, Le Vissoux, Chermette - 2022 Beaujolais (France)</i>		61
<i>Cannonau Centosere, Pala – 2021 Cagliari (Italy)</i>		64
<i>Ripasso Valpolicella Superiore DOCG, Antolini - 2019 Veneto (Italy)</i>		15 / 80
<i>Il Bruciato, Tenuta Guado al Tasso, Antinori - 2022 Tuscany (Italy)</i>		95
<i>Barbaresco, Ronchi - 2018 Piedmont (Italy)</i>		107
<i>Cote Rotie, Madiniere, Yves Cuilleron - 2019 Rhone (France)</i>		195
<i>Chateau Rauzan, Segla Margaux - 2014 Bordeaux (France)</i>		195

VINO ROSATO

<i>Rosato 2023 – Verona (Italy)</i>		11 / 45
<i>Whispering Angel - 2021 Provence (France)</i>		15 / 74.5