

MORTIMER
HOUSE
KITCHEN

DRINKS MENU

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>Truffle Arancini (v,gf)</i>	3.5pp
<i>Rosemary Focaccia (pb)</i>	6
<i>Stracciatella, olive oil (v,gf)</i>	8
<i>Smoked Whipped Ricotta (v,gf)</i>	8
<i>Carne Cruda, n'duja, bruschetta</i>	16

COCKTAILS

Brenta

Grappa Moscato, Aperol, elderflower cordial 14

Aria

East London vodka, Campari, nectarine liquor, Sicilian lemonade 14

Fuoco

Espolon Blanco, Ancho Reyes, strawberry, lime 14

Cielo

East London vodka, tarragon, Curacao, elderflower cordial, soda 14

Alba

Campari, Kwai Feh, La Yuzu, grapefruit soda, Prosecco 14

Timida

St. Germain, La Yuzu, Creme de Rose, Prosecco, lemon 14

Sole

East London gin, Prosecco, lemon zest, basil 14

Caramel Espresso Martini

East London vodka, Kahlua, Frangelico, Origin espresso 14

NO-LO

Bollicine

Noughty, Press Berry Boost, elderflower, lemonade 9

No-Loma

Everleaf Marine, strawberry, grapefruit soda, lime 9

Brezza

Everleaf Marine, green tea, lime, agave 9

FRIZZANTE

<i>Ca' dei Frati "Cuvee dei Frati" Brut – Garda lake (Italy)</i>	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>Deaveaux 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 Galicia (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>Pouilliy 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 Zabù, 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>Miraval Studio - 2023 Provence (France)</i>	15 / 74.5

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

VODKA

<i>East London Vodka</i>	9
<i>Ketel One</i>	10
<i>Konik's Tail</i>	11
<i>Potocki</i>	11
<i>Grey Goose</i>	11
<i>Belvedere</i>	11

GIN

<i>East London Gin</i>	9
<i>Bombay Sapphire</i>	9
<i>Sipsmith</i>	10
<i>Sipsmith Sloe</i>	10
<i>Hendricks</i>	10
<i>Roku</i>	10
<i>Martin Millers</i>	10
<i>Tanqueray 10</i>	10.5
<i>N°3</i>	11
<i>The Botanist</i>	11
<i>Gin Mare</i>	11
<i>Whitney Neill</i>	11.5
<i>Oxley</i>	12
<i>Seatrus Acqua di Mare</i>	14
<i>Monkey 47</i>	15

RUM

<i>Takamaka</i>	8
<i>Goosling Black</i>	8
<i>Bacardi Spiced</i>	9
<i>Discarded Banana Infused</i>	11
<i>Diplomatico Reserva</i>	11.5
<i>Santa Teresa</i>	13.75
<i>Zacapa 23</i>	17.5

TEQUILA

<i>Espolon Blanco</i>	9
<i>Tapatio Reposado</i>	11
<i>Mijenta Blanco</i>	14.75
<i>Mijenta Reposado</i>	17.75

MEZCAL

<i>Mezcal Verde</i>	11
<i>El Cabron Joven</i>	13
<i>El Cabron Tequilana</i>	13
<i>Amores Espadin</i>	15.5
<i>Amores Cupreata</i>	16

SCOTCH WHISKY

<i>Dewars 12yr</i>	9.5
<i>Johnnie Walker Black</i>	10
<i>Glenfiddich 12yr</i>	11
<i>Craigelachie 13yr</i>	13
<i>Laphroaig 10yr</i>	13
<i>Talisker 10yr</i>	14.5
<i>Oban 14yr</i>	15
<i>Lagavulin 16yr</i>	18
<i>Macallan Double Cask 12yr</i>	24.6

IRISH WHISKEY

<i>Jameson</i>	9
<i>Slane</i>	9

AMERICAN WHISKY

<i>Buffalo Trace</i>	9
<i>Four Roses Small Batch</i>	10
<i>Woodford Reserve</i>	10
<i>Bulleit Rye</i>	10
<i>Woodford Double Oak</i>	14
<i>Woodford Rye</i>	12.5

JAPANESE WHISKY

<i>Nikka from the Barrel</i>	16
<i>Yamazaki 12yr</i>	24

COGNAC

<i>Janneau VSOP</i>	11
<i>Courvouisier VSOP</i>	12

ARMAGNAC

<i>Baron De Sigognac</i>	12
<i>Bas Armagnac 1984</i>	16

CALVADOS

<i>Dupont VSOP</i>	15
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AMARI E LIQUORI

<i>Baileys</i>	7
<i>Amaro Averna</i>	8
<i>Amaro Montenegro</i>	8
<i>Frangelico</i>	8
<i>Jaegermeister</i>	8
<i>Limoncello</i>	8
<i>Sambuca</i>	8
<i>Amaretto DiSaronno</i>	9
<i>Fernet Branca</i>	9
<i>Tosolini Grappa di Moscato</i>	13.5

COLD PRESS JUICES

<i>Orange</i>	4
<i>Apple</i>	4
<i>Pink Grapefruit</i>	4
<i>Daily Greens ~ spinach, apple, cucumber & ginger (pb)</i>	4
<i>Berry Boost ~ strawberry, apple, lemon & mint (pb)</i>	4

SMOOTHIES

<i>Green</i>	7
<i>apple, mango, banana, avocado, spinach, lemon & chia (pb)</i>	
<i>Berry</i>	7
<i>apple, banana, strawberry, blueberry, raspberry, coconut milk, lime, flax seeds (pb)</i>	
<i>Glow Time</i>	7
<i>apple, banana, ginger, orange, avocado, lemon, turmeric, goji (pb)</i>	

Add 20g Pureblend Protein Powder to any smoothie for £2.5

SOFT DRINKS

<i>Coke</i>	3
<i>Diet Coke</i>	3
<i>Kingsdown Still</i>	4.5
<i>Kingsdown Sparkling</i>	4.5

ORIGIN COFFEE

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

<i>Americano</i>	3.5
<i>Filter</i>	3.5
<i>Espresso</i>	4
<i>Macchiato</i>	4
<i>Flat White</i>	4.5
<i>Cappuccino</i>	4.5
<i>Latte</i>	4.5

CANTON TEA

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

<i>English Breakfast</i>	4.5
<i>Earl Grey</i>	4.5
<i>Darjeerling</i>	4.5
<i>Jade Green Tips</i>	4.5
<i>Chamomile</i>	4.5
<i>Lemongrass & Ginger</i>	4.5
<i>Wild Rooibos</i>	4.5
<i>Fresh Mint</i>	4.5

HOT DRINKS

<i>Origin Hot Chocolate</i>	4.5
<i>Turmeric Latte</i>	5
<i>Matcha Latte</i>	5

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