

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, 'Nduja Mayonnaise (gf)</i>	6pp
<i>Truffle Arancini, (v)</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

COCKTAILS

Elegante

Ramsbury Gin, lemon, green Chartreuse, elderflower liquor, strawberry 14

Armonia

Ramsbury Gin, Creme de mure, grapefruit liqueur, maraschino, lemon 14

Fuoco

Cascabel tequila, Ancho Reyes, strawberry, lime 14

Passione

Whiskey, passion fruit liqueur, lime, honey, miraculous foamer, ginger ale 14

Alba

Campari, Kwai Feb, Enamor Yuzu, grapefruit soda, Prosecco 14

Timida

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

Dolce Al Palato

Duppy Share rum, coconut milk, banana liqueur, Tico 14

Affogato Espresso Martini

Cascabel tequila, vanilla liqueur 43, cinnamon, vanilla ice cream, Origin espresso 14

NO-LO

Bollicine

Noughty, Press berry boost, elderflower, lemonade 9

No-Loma

Everleaf Marine, strawberry, grapefruit soda, lime 9

Soave

Pineapple juice, lemon, strawberry, grapefruit soda 9

FRIZZANTE

<i>Ca' di Alte, Prosecco Spumante Extra Dry (Italy)</i>	9/44
<i>Ca' Morlin, Prosecco Superiore Spumante Asolo DOCG, NV, Veneto, (Italy)</i>	11/60
<i>Ferrari, Maximum Blanc de Blancs Trento DOC, Trentino-Alto Adige, (Italy)</i>	14.5/85
<i>Devaux Brut Coeur Des Bar, Black De Noirs - NV Champagne (France)</i>	16 / 90
<i>Devaux Brut Coeur Des Bar, Rosé - NV Champagne (France)</i>	18 / 100
<i>Devaux Brut D'millesime - Champagne (France)</i>	140
<i>Noughty - non-alcoholic sparkling Chardonnay (Spain)</i>	9 / 35
<i>Noughty - non-alcoholic sparkling rosé (Spain)</i>	10 / 37.5

VINO BIANCO

<i>Trebbiano d'Abruzzo, Gran Sasso</i>	10.5/43
<i>Sauvignon Blanc Ca' di Alte, Vicenza, Veneto</i>	11 / 45
<i>Verdicchio "Terre di Valbona" DOC, Matelica, Marche</i>	12 / 47
<i>Chardonnay, Mandrarossa, Sicily</i>	12.5 / 50
<i>Bianco, Fiano, A Mano, Puglia</i>	14 / 56
<i>Gavi di Gavi La Giustiniana `Lugarara, Piemonte</i>	16 / 67
<i>Vermentino Soprasole, Pala, Sardinia</i>	74.5
<i>Ciuri Bianco, Terrazze dell'Etna, Sicily</i>	80
<i>Calvarino` Soave Classico, Pieropan, Veneto</i>	19.5 / 85
<i>Pinot Grigio, Livio Felluga, Friuli-Venezia, Giulia</i>	88
<i>Chardonnay Bramito Della Sala, Antinori, Umbria</i>	110
<i>Le Rive del Bricco delle Ciliegie Arneis, Giovanni Almondo, Piemonte</i>	125
<i>Piere Sauvignon Blanc, Vie di Romans, Friuli-Venezia, Giulia</i>	140
<i>Fausto Timorasso, Vigne Marina Coppi, Piemonte</i>	160

*Vintage subject to change. All wines contain sulphites.
125ml also available on request. Please discuss with a member of staff.*

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VINO ROSSO

<i>Corvina, Verona, Veneto</i>	10 / 40
<i>Nero d'Avola vigneti Zabù, Sicily</i>	12 / 49.5
<i>Barbera d'Asti "Le Pole", Nizza, Piemonte</i>	13.5 / 55
<i>Montepulciano Rossoconero, Matelica, Marche</i>	14.5 / 59.5
<i>Imprint Primitivo Appassito, A Mano, Puglia</i>	68
<i>Cannonau Centosere, Pala, Cagliari, Sardinia</i>	74.5
<i>Ripasso Valpolicella Superiore DOCG, Antolini, Veneto</i>	19 / 80
<i>Chianti Classico, Felsina Berardenga, Tuscany</i>	84
<i>Ensis Taurasi, Vesevo, Campania</i>	95
<i>Il Bruciato, Tenuta Guado al Tasso, Antinori, Tuscany</i>	115
<i>Barbaresco, Ronchi, Piemonte</i>	120
<i>Brunello di Montalcino, Fossacolle, Tuscany</i>	160
<i>Meroni Amarone della Valpolicella, Veneto</i>	210

VINO ROSATO

<i>Rosato, Verona, Veneto</i>	11 / 45
<i>Primitivo Rosato, A Mano, Puglia</i>	14 / 58
<i>Rosa dei Frati, Ca' dei Frati, Lombardia</i>	18 / 76

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BIRRA

<i>Lucky Saint (0.5%, 330ml)</i>	7
<i>Showering Cider, Triple vintage (6.8%, 375ml)</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>Finlandia</i>	9
<i>Ketel One</i>	10
<i>Konik's Tail</i>	11
<i>Grey Goose</i>	11
<i>Belvedere</i>	11

GIN

<i>Ramsbury Gin</i>	9
<i>Bombay Sapphire</i>	9
<i>Sipsmith</i>	10
<i>Sipsmith Sloe</i>	10
<i>Hendricks</i>	11
<i>Martin Millers</i>	10
<i>Tanqueray 10</i>	11
<i>The Botanist</i>	11
<i>N°3</i>	12
<i>Gin Mare</i>	13
<i>Whitney Neill</i>	13
<i>Oxley</i>	13
<i>Monkey 47</i>	15

RUM

<i>Duppy Share</i>	8
<i>Duppy Share Spiced</i>	9
<i>Goosling Black</i>	9
<i>Diplomatico Reserva</i>	12.5
<i>Zacapa 23</i>	18.4

TEQUILA

<i>Cazcabel Blanco</i>	10
<i>Tapatio Reposado</i>	12
<i>Mijenta Blanco</i>	15.5
<i>Mijenta Reposado</i>	18.75

MEZCAL

<i>Mezcal Verde</i>	12
<i>Amores Espadin</i>	16
<i>Amores Cupreata</i>	18

SCOTCH WHISKY

<i>Johnnie Walker Black</i>	10
<i>Glenfiddich 12yr</i>	12
<i>Talisker 10yr</i>	15
<i>Oban 14yr</i>	16.5
<i>Lagavulin 16yr</i>	20
<i>Macallan Double Cask 12yr</i>	25

IRISH WHISKEY

<i>Jameson</i>	9
<i>Jameson Black Barrel (12)</i>	12

AMERICAN WHISKY

<i>Buffalo Trace</i>	9
<i>Bulleit Rye</i>	11
<i>Woodford Reserve</i>	11.5
<i>Woodford Double Oak</i>	15

JAPANESE WHISKY

<i>Nikka from the Barrel</i>	18
<i>Yamazaki 12yr</i>	26

COGNAC

<i>Burnt Faith</i>	11
<i>Janneau VSOP</i>	12

ARMAGNAC

<i>Baron De Sigognac</i>	14
<i>Bas Armagnac 1984</i>	16

CALVADOS

<i>Dupont VSOP</i>	16
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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>	9

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>	3.5
<i>Diet Coke</i>	3.5
<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.*