

MORTIMER
HOUSE
KITCHEN

DRINKS MENU

CICCHETTI

<i>Noccellara Olives</i>	4
<i>Smoked Almonds</i>	4
<i>Salted Pistachios</i>	5
<i>Crispy Polenta, 'Nduja Mayonnaise (gf)</i>	6
<i>Mushroom Arancini, Parmesan polenta (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

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

Abbraccio

Whiskey, pear liqueur, maraschino, cacao blanc, angostura 14

Il segreto

Brandy, D.O.M Benedictine, Cocchi Bianco, angostura 14

Limoncello Martini

Homemade limoncello, Cocchi Bianco, Ramsbury Gin 14

Affogato Espresso Martini

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

Elegante

Ramsbury Gin, lemon, green Chartreuse, elderflower liqueur, strawberry 15

NO-LO

Bollicine

Noughty, berry juice, elderflower, lemonade 9

No-Loma

Everleaf Marine, strawberry, grapefruit soda, lime 9

Aurora Speziata

Everleaf Marine, cranberry, lemon, ginger ale 9

HOUSE NEGRONI'S

Americano

Cocchi Vermouth, Campari, orange & fig soda 14

Olive Oil Negroni

Ramsbury Gin, Cocchi Vermouth, Campari, olive oil 14

Negroni Bianco

Ramsbury Gin, Cocchi Americano, Italicus 14

Dolce Negroni

Ramsbury Gin, Cocchi Vermouth, Campari, Bellamie 15

Negroni Affinato

Barrel aged Ramsbury Gin, Cocchi Vermouth, Campari 16

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 / 56.5
<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>	20 / 85
<i>Sauvignon Blanc, Tenuta J Hofstätter, Trentino</i>	88
<i>Pinot Grigio, Livio Felluga, Friuli-Venezia, Giulia</i>	92
<i>Le Rive del Bricco delle Ciliegie Arneis, Giovanni Almondo, Piemonte</i>	98
<i>Chardonnay Bramito Della Sala, Antinori, Umbria</i>	110
<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.

@MORTIMERHOUSEKITCHEN

VINO ROSSO

<i>Merlot Corvina, Saveroni, Veneto</i>	10 / 40
<i>Nero d'Avola vigneti Zabu, Sicily</i>	12.5 / 50
<i>Barbera d'Asti "Le Pole", Nizza, Piemonte</i>	13.5 / 55
<i>Montepulciano Rossoconero, Matelica, Marche</i>	15 / 60
<i>Imprint Primitivo Appassito, A Mano, Puglia</i>	68
<i>Pinot Nero, Terrazze, Tenuta, Mazzolino, Lombardia</i>	17.5 / 70
<i>Cannonau Centosere, Pala, Cagliari, Sardinia</i>	74.5
<i>Ripasso Valpolicella Superiore DOCG, Antolini, Veneto</i>	19 / 80
<i>Chianti Classico, Dievole, Tuscany (organic)</i>	78
<i>Ensis Taurasi, Vesevo, Campania</i>	95
<i>Barbaresco, Ronchi, Piemonte</i>	115
<i>Il Bruciato, Tenuta Guado al Tasso, Antinori, Tuscany</i>	125
<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>	18.5/ 76.5

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

@MORTIMERHOUSEKITCHEN

BIRRA

<i>Menabrea Zero (0.0%, 330ml)</i>	6
<i>Menabrea Lager (4.8%, 330ml)</i>	6.5
<i>Showering Cider, Triple vintage (6.8%, 375ml)</i>	7
<i>Unity Larger, Coalition Brewery (4.5% pint)</i>	7
<i>Solstice Pale Ale, Coalition Brewery (4.5% 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>	17.5
<i>Lagavulin 16yr</i>	22
<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
--------------------	----

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>Homemade 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>Ginger Shot 50ml</i>	4
<i>Orange</i>	4
<i>Apple</i>	4
<i>Pink Grapefruit</i>	4
<i>Daily Green ~ spinach, apple, cucumber & ginger (pb)</i>	4
<i>Berry Boost ~ strawberry, apple, lemon & mint (pb)</i>	4

SMOOTHIES

<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>Ginger Ale</i>	3.5
<i>Ginger Beer</i>	3.5
<i>Lemonade</i>	3.5
<i>Grapefruit Soda</i>	5
<i>Still Water</i>	4.5
<i>Sparkling Water</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>Jasmine</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