

CHEERS!
UPGRADE TO BOTTOMLESS
PROSECCO FOR JUST £20
PER PERSON*

MORTIMER HOUSE

KITCHEN

WEEKEND BRUNCH

37-41 MORTIMER ST.
LONDON W1T 3JH

BRUNCH

Overnight Oats - Apple, coconut yoghurt, pomegranate, pistachio (pb, gf) - £9

Fluffy Buttermilk Pancakes - Madagascan vanilla cream, fresh strawberries & raw honey (v) - £16
Or bacon with whipped maple butter

House Breakfast - Oxford free range pork sausage, fried St Ewe's eggs, bacon, house hash brown, mushroom, overnight tomatoes, sourdough - £19

Veggie House Breakfast - Grilled halloumi, fried St Ewe's eggs, crushed avocado, house hash brown, mushroom, overnight tomatoes, sourdough (v) - £19

Eggs Benedict - Bacon, hollandaise, toasted muffin - £16

Eggs Royale - Smoked salmon, hollandaise, toasted muffin - £18.50

B.L.A.T - Smoked bacon, heirloom tomato, avocado, lettuce, sourdough toast & fries - £19

Avocado on Toast - Crushed avocado, overnight tomatoes, toasted sourdough, crispy chilli oil (pb) - £12
Add Poached Eggs (v) £4

Italian Baked Eggs - Arrabbiata, red pepper, basil, toasted sourdough (v) - £16

Steak & Eggs - Hertfordshire 35 day dry aged flat iron steak, two fried St Ewe's eggs & fries (gf) - £28

Crab on Toast - Dressed Devon white crab, chives, lemon & toasted house focaccia - £20

FROM MIDDAY

The best fish we can get today - Whole roasted on the bone, ask your server for details

Half Spatchcock Chicken - Diavola sauce & smashed Jersey Royal potatoes - £28

Spaghetti Arrabbiata - Torn buffalo mozzarella, basil, really good olive oil (v) - £16

Parmigiana di Melanzane - Layers of aubergine, mozzarella & tomato sauce, Grana Padano & fresh basil (v) - £20

Beef Carpaccio - Grana Padano, rocket, Venetian dressing - £16

Chicken Caesar Salad - Free range roast chicken breast, baby gem, Cantabrian anchovies, torn focaccia croutons & fresh Caesar dressing - £19

SIDES

House Hash Brown (pb, gf) - £4 | **Koffmann's Fries** (pb, gf) - £6 | **Streaky Bacon** - £5

Oxford Free Range Pork Sausage - £6 | **Smashed Avocado** (pb, gf) - £6

Greek yoghurt - Fresh strawberries & raw honey (v) - £7 | **Smoked Salmon** - £8

SWEET

Tiramisu - Caramelised pecans - (v) £8 | **Pistachio Cannoli** - Orange zest whipped ricotta - (v) £6.50

Torta 900 - Whipped chocolate (pb) - £9

(PB) Plant-Based (V) Vegetarian (GF) Gluten Free

Please let our staff know if you have any allergies or dietary requirements, they will be able to adjust the menu accordingly.

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.

*Bottomless prosecco - Available for up to 90 minutes. All guests at the table must participate. Over 18s only. Drink responsibly.

COLD PRESSED JUICES

Ginger Shot 50ml - £4

Orange - £4.50

Apple - £4.50

Pink Grapefruit - £4.50

Daily Green (pb) - £4.50

Spinach, apple, cucumber & ginger

Berry Boost (pb) - £4.50

Strawberry, apple, lemon & mint

SMOOTHIES

Berry (pb) - £7.50

*Apple, banana, strawberry, blueberry,
raspberry, coconut milk, lime, flax seeds*

Glow Time (pb) - £7.50

*Apple, banana, ginger, orange,
lemon, turmeric, goji*

Add 20g Pureblend Protein Powder to
any smoothie for £2.50

COCKTAILS

Bloody Mary - £13

Finlandia vodka, tomato juice, spice mix

Bellini - £13

Prosecco & fresh peach puree

Rossini - £13

Prosecco & fresh strawberry puree

Fuoco - £16

*Cascabel tequila, Ancho Reyes,
strawberry, lime & chilli*

ORIGIN COFFEE

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

Americano - £4

Espresso - £4

Macchiato - £4

Cortado - £4

Flat White - £4.50

Cappuccino - £4.50

Latte - £4.50

CANON TEA

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

English Breakfast - £4.50

Earl Grey - £4.50

Darjeeling - £4.50

Jade Green Tips - £4.50

Jasmine - £4.50

Chamomile - £4.50

Lemongrass & Ginger - £4.50

Peppermint - £4.50

Wild Rooibos - £4.50

Fresh Mint - £4.50

HOT DRINKS

Origin Hot Chocolate - £4.50

Turmeric Latte - £5

Matcha Latte - £5

Maple Sea Salt Latte - £5

We serve Oat, Soya, Coconut &
Almond as dairy alternatives
&
Hot drinks can also be made iced

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