MORTIMER HOUSE
KITCHEN

FEASTING £75pp

FOR THE TABLE

Homemade Rosemary & Sea Salt Focaccia
& really good olive oil

Crispy Pumpkin Ravioli
Crispy sage & smoked ricotta

TO START

Classic Bruschetta
Amazing tomatoes, really good olive oil & fresh basil

Steak Tartare
Black cherries, crispy sage & toasted ciabatta

Garlic King Prawns
Juicy king prawns baked in confit garlic butter, fresh focaccia

MAINS

Black Truffle Tagliolini
Crispy garlic crumb, truffle pecorino, olive oil

35 day dry aged Hereford Ribeye
Triple cooked chips, oregano roast tomato & peppercorn sauce

Lasagne
Finished with loads of parmesan

Grilled Seabass
with Puttanesca sauce

SIDES

Broccoli, chilli & garlic

Triple cooked chips
Rosemary salt

DESSERT

Tiramisu
Chocolate Truffle Torte