

MORTIMER HOUSE

KITCHEN

PLANT-BASED MENU

Created to suit a vegan diet

House-Baked Rustic Bread
Crushed Tomato & Tahini

5

Pumpkin Soup
Seeds & Sage

8

Burnt Carrots
Tahini & Fennel Pollen

8

Charcoal Cauliflower
Tahini & Za'atar

11

Padron Peppers
Maldon Salt

7

Smoked Leek
Toasted Almonds, Romesco Sauce

10

Heritage Beetroot Salad
Walnut & Chive Dressing

14

Roasted Delica Pumpkin
Wild Mushrooms & Black Truffle

13

Spaghetti
Girolle & Black Truffle

14

Lentil Burger
*Fermented Red Cabbage,
Cashew & Avocado Mayonnaise,
Carrot & Cumin Bun*

16

Eggless Spinach Shakshuka
Rustic Bread

15

Courgette Spaghetti
*Pistachio Pesto, Cherry Tomato
& Popped Quinoa*

15

Spinach
Sautéed/ Steamed

7

Charcoal Sweet Potato
Maldon Salt

5

Sautéed Kale
Garlic, Chili, Sesame Seeds

5

Handcut Chips
Maldon Salt

5

Heritage Tomatoes
Basil & EV Olive Oil

6

DESSERTS

Fruit Platter
A Selection of Seasonal Fruits

7

Sorbet
Strawberry / Mango / Lemon

2 per scoop

Roasted Pineapple
Mango Sorbet

7

Coconut & Pumpkin Delight
Almonds, Dates, Caramelised Pumpkin Seeds

8

If you have any allergies or food intolerance, please advise a member of staff. All prices are in Pound Sterling and include VAT.

A discretionary 12.5% service charge will be added to your bill.

WiFi Password Network: MH-Guest Password: MortimerHouse

@MORTIMERHOUSEKITCHEN