

# MORTIMER HOUSE

KITCHEN

## WEEKEND

### JUICES

Kale, Celery, Cucumber, Spirulina & Apple **6**  
Carrot, Orange & Ginger **6**

### SMOOTHIES

Coconut, Acai & Banana **8**  
Mango, Banana & Lemon **7**

### ENERGY SHOTS

Ginger, Cayenne Pepper & Lemon **3**  
Turmeric, Apple & Honey **3**



## BRUNCH

Eggs Any Style (V)  
*on Sourdough*  
**7**

Eggs  
*Benedict / Florentine (V) / Royale*  
**6 / 12**

Scrambled Eggs  
& *Smoked Salmon*  
**13**

Full English Breakfast  
*Eggs any style, Bacon, Sausage  
Portobello Mushroom, Tomato & Beans*  
**13**

Avocado on Sourdough (V)  
*Poached Egg & Chili Cress*  
**9**

Crushed Avocado (V)  
*Smoked Ricotta, Heritage Tomatoes,  
Poppy Seed Bread*  
**8**

Croque Monsieur  
*Roast Ham & Gruyère Cheese*  
**10**

French Toast (V)  
*Wild Berries & Maple Syrup*  
**11**

Burnt Carrots (V)  
*Greek Yogurt & Tahini, Fennel Pollen*  
**8**

Soft Shell Crab Fritti  
*Lemon, Coriander & Chili*  
**10**

Grilled Lamb Meatballs  
*Pickled Mushrooms & Tahini*  
**9**

Charcoal Cauliflower (V)  
*Tahini & Za'atar*  
**11**

## MEDIUM

Smoked Leeks (VG)  
*Toasted Almonds, Romesco Sauce*  
**10**

Grilled Norfolk Chicken Salad  
*Avocado, Sweet Potato & Red Pickled Onions*  
**15**

Red Beetroot Tortelli (V)  
*Smoked Burrata, Pistachio  
& Balsamico*  
**14 / 19**

Courgette Spaghetti (V)  
*Pistachio Pesto & Smoked Ricotta*  
**15**

Delica Pumpkin & Burrata (V)  
*Pomegranate & Molasses*  
**13**

## LARGE

Spinach Shakshuka & Hen Egg (V)  
*Rustic Bread*  
**14**

Maslow's Cheeseburger  
*Streaky Bacon & Chips*  
**16**

Organic Shetland Salmon  
*Kale & Salsa Verde*  
**21**

Half / Whole Grilled Norfolk Chicken  
*Amalfi Lemon & Rosemary*  
**15 / 30**

Grilled Sirloin (240 g)  
*28 Days Aged, Sweet Potato Fries*  
**26**

Grilled Octopus  
*Romano Pepper, Taggiasca Olives, Harissa*  
**23**

## SIDES

Spinach (VG)  
*Sautéed / Steamed*  
**7**

Charcoal Sweet Potato (VG)  
*Maldon Salt, EV Olive Oil*  
**5**

Sautéed Kale (VG)  
*Garlic, Chilli & Sesame Seeds*  
**5**

Heritage Tomatoes (VG)  
*Basil & EV Olive Oil*  
**6**

Handcut Chips (VG)  
*Maldon Salt*  
**5**

(VG) Vegan (V) Vegetarian

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

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

WiFi Password Network: MH-Guest Password: MortimerHouse

@MORTIMERHOUSEKITCHEN



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KITCHEN



## DRINKS

### APERITIVES

Bellini  
Prosecco & Peach Puree  
**11**

Kir Royale  
Champagne & Crème de Cassis  
**13**

Director's Folly  
Kam & Sons, Prosecco,  
Elderflower & Soda  
**11**

Rhubarb & Grapefruit  
Salcombe Gin, Franklin & Sons  
Rhubarb & Hibiscus Tonic,  
Dehydrated Grapefruit, Sea Mist  
**13**

### BUBBLES

Prosecco Brut, Terre di S. Alberto NV  
Veneto (Italy)

Glass 150ml  
Bottle

**8 39**

Veuve Ambal, Crémant de Bourgogne NV  
Bourgogne (France)

**10 49**

Laurent Perrier La Cuvée NV  
Champagne (France)

**13 65**

Laurent Perrier Rosé NV  
Champagne (France)

**18 90**

Ruinart Blanc De Blanc NV  
Champagne (France)

**100**

Ruinart Rosé NV  
Champagne (France)

**110**

Cuvée Dom Pérignon, Moët et Chandon - 2009  
Champagne (France)

**195**

### WHITE

	Glass 150ml	Bottle
Blanc de Blancs, La Cadence - 2018 Languedoc (France), Colombard ~ Ugni Blanc	<b>5.5</b>	<b>27</b>
Bianco Le Pianure - 2016 Friuli-Venezia Giulia (Italy), Friulano Blend		<b>29</b>
Picpoul de Pinet, Réserve Roquemolière - 2018 Languedoc (France), Picpoul	<b>6.5</b>	<b>32</b>
Grecanico, Molino a Vento, IGT Terre Siciliane - 2018 Sicily (Italy), Grecanico		<b>34</b>
Pinot Grigio delle Venezie IGP, Le Pianure - 2018 Friuli-Venezia Giulia (Italy), Pinot Grigio	<b>7</b>	<b>35</b>
Sauvignon de Touraine, Croix des Champs - 2018 Loire (France), Sauvignon de Tourain	<b>7.5</b>	<b>37</b>
Pecorino Golden Fleece, Umani Ronchi - 2018 Abruzzo (Italy), Pecorino		<b>40</b>
Albarino, Ramon Bilbao - 2018 Rias Baixas (Spain), Albarino	<b>8.5</b>	<b>42</b>
Artxcologic, Vino Blanco - 2015 Rioja (Spain), Viura ~ Malvasia ~ Chardonnay	<b>9</b>	<b>44</b>
Botis Ribolla Gialla IGT, Andrea Stocco - 2017 Friuli-Venezia Giulia (Italy), Ribolla Gialla		<b>45</b>
Gavi DOCG, La Raia - 2018 Piedmont (Italy), Cortese	<b>10</b>	<b>50</b>
Chablis, Domaine Bernard Defaix - 2018 Burgundy (France), Chardonnay	<b>11</b>	<b>55</b>
Sancerre Cuvée Insolite, Domaine Franck Millet - 2017 Loire (France), Sauvignon Blanc	<b>15</b>	<b>75</b>

### RED

	Glass 150ml	Bottle
Primitivo del Salento, Boheme - 2018 Puglia (Italy), Primitivo	<b>5.5</b>	<b>27</b>
St. Chinian, Domaine du Barres - 2017 Languedoc (France), Syrah ~ Merlot	<b>6</b>	<b>30</b>
Château du Donjon, Grande Tradition - 2016 Languedoc (France), Carignan ~ Syrah ~ Grenache		<b>31</b>
Carignano del Sulcis, Grotta Rossa Santadi - 2017 Sardinia (Italy), Carignano		<b>33</b>
Organic Malbec, Cuma - 2017 Mendoza (Argentina), Malbec	<b>7</b>	<b>35</b>
Chianti DOCG Podere della Filandra, Buccienera - 2017 Tuscany (Italy), Sangiovese	<b>7.5</b>	<b>37</b>
Beaujolais Origine, Le Vissoux Chermette - 2018 Beaujolais (France), Gamay	<b>8.5</b>	<b>43</b>
Valpolicella Ripasso DOC, Bertani - 2016 Veneto (Italy), Rondinella ~ Corvina		<b>45</b>
Bordeaux Superieur, Chateau Camarsac - 2016 Bordeaux (France), Cabernet Sauvignon ~ Merlot		<b>45</b>
Château Bertinat Lartigue, Saint Emilion - 2014 Bordeaux (France), Cabernet Sauvignon		<b>49</b>
Ripasso Valpolicella Superiore DOC, Pierpaolo Antolini - 2014 Veneto (Italy), Corvina ~ Corvinone ~ Rondinella	<b>10</b>	<b>50</b>
Red Angel IGT Pinot Nero, Vinnaioli Jermann - 2016 Friuli-Venezia Giulia (Italy), Merlot ~ Pinot Nero	<b>13</b>	<b>65</b>
Moropio Amarone della Valpolicella DOC, Antolini - 2016 Veneto (Italy), Corvina ~ Corvinone Rondinella		<b>85</b>

### ROSÉ

Whispering Angel - 2018 Provence (France), Grenache ~ Rolle ~ Cinsault	<b>11</b>	<b>55</b>	Roubertas Rosé - 2018 Provence (France), Grenache ~ Carignan ~ Cinsault	<b>7</b>	<b>35</b>
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Vintage subject to change. All prices are in Pound Sterling and include VAT.  
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