



MORTIMER HOUSE

CLUB MENU

7.30am - 11am

Rye Sourdough *butter & jams* (V) 4

Granola *greek yoghurt, seasonal compote, coconut chips* (V) 7

Eggs any Style *sourdough toast* (V) 7

Smoked Sea Trout *preserved lemon, creme fraiche & rye bread* 10.5

Avocado Toast *crushed avocado, poached eggs, confit chilli dressing* (V) 11



ORIGIN COFFEE & PASTRY

Any House coffee & fresh baked cookie or pastry 6

11.30am - 3pm

Tuscany Cacciucco Soup *crostini* 6

The Italian *mortadella & mozzarella toastie* 8

The Israeli *tomato, seasonal veg & feta toastie* (V) 8

Squid Ink Linguine *confit tomato, tiger prawn* 8

Cheeseburger *cheddar, pickles* 10

Canteen Combo *your choice of 1/2 sandwich & a salad or soup* 10
(ask the team for today's options)

Hand Cut Chips *sea salt* (V) 5

Seasonal Leaves *house dressing* (V) 5

(PB) Plant-based (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.

@MORTIMERHOUSE

NO - LO

Wake Me Up <i>Everleaf, raspberry, lemon & ginger beer</i>	7	Timeless kombucha , <i>pineapple, lime, sugar, coriander & chilli</i>	7
Ambrosia <i>Gingerella, strawberry, lemon & turmeric</i>	7	At The River <i>Seedlip Spice, mint, cucumber, lime & soda</i>	8

ORIGIN COFFEE

100% Brazilian, dark chocolate, fudge & dark sugar notes.

Espresso	2.5
Americano	3.5
Flat White	4
Cappuccino	4
Latte	4

AVAILABLE "MILKS"

Oat / Soya / Coconut / Almond

FRESH JUICES

Vitamizer <i>orange, carrot, ginger & lemon (PB)</i>	5.5
Activate <i>apple, cucumber, celery, fennel & lime (PB)</i>	5.5
Apple	3.5
Orange	4
Pink Grapefruit	4
Cranberry	4
Tomato	4

CANTON TEA

Beyond organic, some biodynamic and several from abandoned tea farms.

English Breakfast	4
Earl Grey	4
Darjeerling	4
Jade Green Tips	4
Chamomile	4
Lemongrass & Ginger	4
Wild Rooibos	4
Fresh Mint	4

HOT DRINKS

Origin Hot Chocolate	4
Turmeric Latte	5
Matcha Latte	5

