

MORTIMER HOUSE

CANAPÉS & BOWLS

BOWL FOOD

Caprese Insalata, avocado, tomato, stracciatella (v,gf)

Smoked Salmon crème fraiche, orange (gf)

Radicchio, blood orange, pecan salad (pb)

Wild Mushroom Ravioli, sage, hazelnut (pb)

Chicken Parmigiana, marina sauce (gf)

Aubergine Parmigiana, marina sauce (gf)

3 bowls £18, 4 bowls £24

SEAFOOD

Smoked haddock, tarragon & Parmesan biscuit

Smoked salmon crudo, citrus yoghurt, capers (df,gf)

Cornish white crab, Amalfi lemon, cured egg yolk

VEGETARIAN & VEGAN

Blood Orange & marjoram marinated cucumber (pb,gf)

Fava bean & truffle tart (pb,gf)

Crispy polenta, Parmesan mayonnaise (v,gf)

Pecorino shortbread, taleggio, black olive

MEAT

Sirloin of beef, rosemary rosti, salsa verde (gf)

Grilled rump of lamb, toasted focaccia, pickled fennel, chilli

N'duja and polenta croquette, charred apple puree (gf)

SWEET

Chocolate torta, hazelnut praline cream (pb)

Mini cannoli, sweet ricotta, pistachio (v)

Biscotti, Nutella mascarpone, Amarena cherries (v)

3 canapés £12, 6 canapés £24, 10 canapés £40

A discretionary 13.5% service charge will be added to your bill.
V - Vegetarian, PB - Plant Based, GF - Gluten Free

MASLOW'S
MORTIMER
HOUSE

PLATED MENU

Please choose one of each course for the table.

Rosemary Focaccia (pb)

Caprese insalata, avocado, tomato, burrata (v,gf)

Smoked Salmon Crudo, citrus, capers, pickled shallots (gf)

Radicchio, orange, pecan salad (pb,gf)

Roast Chicken Cacciatora, olive & pepper sauce (gf)

Pea Tortelloni, charred peas & pistachio (pb)

Cornish Cod, butter bean & agretti stew (gf)

Tomato & Rocket Salad (pb, gf)

Caesar Broccolini, smoked almonds (gf)

Cannoli, sweet ricotta, pistachio (v)

Torta 900 (v)

Tea, Coffee & Chocolate Truffles

£75

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MORTIMERHOUSEKITCHEN.COM

MORTIMER HOUSE

KITCHEN

EVENTS DRINKS LIST

HOUSE COCKTAILS

- Timida, St-Germain, La Yuzu, Rose Liqueur, Prosecco & lemon* 14
Alba, Campari, Kway Feh, La Yuzu, lemon, Prosecco & grapefruit soda 14
Margarita (on the rocks) Espolon Blanco, Cointreau & lime 14
Negroni Campari, Bombay Sapphire, Karminia Rosso 14
Aperol Spritz Aperol, Prosecco & soda 12

HOUSE MOCKTAILS

- Tea Breeze Pentire Adrift, green tea, lime & agave* 9
No-Loma Pentire Seaward, strawberry, lime & grapefruit soda 9
Bollicine, Berry Boost, elderflower, lemonade & Naughty Chardonay 9

BEER

- Lucky Saint 0.5% (330ml)* 7
Noam, Bavarian Lager 5.2% (330ml) 7
Sassy Cider 5.2% (330ml) 7

SOFT DRINKS

- Kingsdown Still (750ml)* 4
Kingsdown Sparkling (750ml) 4
Sparkling Elderflower 4
Coke (250ml) 3.5
Diet Coke (250ml) 3.5
Lemonade (250ml) 3.5
Ginger Beer (250ml) 3.5

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



BUBBLES

	Bottle
Prosecco Brut, Terre di S.Alberto - NV (Veneto)	44
Ca' dei Frati, Cuvee dei Frati Brut - (Italy)	80
Devaux Brut Coeur de Bar, Black De Noirs - NV Champagne (France)	90
Devaux Brut Coeur de Bar, Rose – NV Champagne (France)	100
Noughty - Dealcoholised Sparkling Chardonnay	30
Noughty - Dealcoholised Sparkling Rose	31.5

WHITE

	Bottle
Garganega “G”, 2023 - Verona (Veneto)	37.5
Verdicchio “Terre di Valbona” DOC, 2022 – Matelica (Marche)	42
Pinot grigio Crote Giara, 2022 – Verona (Veneto)	45
Sauvignon Blanc Ca' di Alte, 2023 – Vicenza (Veneto)	47
Gavi di Gavi Terre Antiche, 2022 – Gavi (Piemonte)	57
Chablis Domaine Bernard Defaix - 2021 Burgundy (France)	88

RED

	Bottle
Corvina, 2023 – Verona (Veneto)	37.5
Nero d'Avola vigneti Zabu, 2022 – (Sicilia)	42.5
Barbera d'Asti “Le Pole”, 2022 – Nizza (Piemonte)	48
Montepulciano Rossoconero, 2020 – Matelica (Marche)	50
Organic Chianti, 2021- Empoli (Toscana)	55
Valpollicella ripasso superiore, 2019 – Marano (Veneto)	80

PINK

	Bottle
Rosato, 2023 – Verona (Veneto)	45
Miraval Studio - 2023 Provence (France)	74.5

Wider selection of wines can be given upon request

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KITCHEN

FEASTING MENU

Rosemary Focaccia (pb)

Truffle Arancini (v,gf)

Smoked Whipped Ricotta

Zucchini Caesar, Parmesan, pangrattato (gf)

Radicchio, orange & pecan salad (pb,gf)

Smoked Salmon Crudo, citrus, capers (gf)

Roast Chicken Cacciatora, olive & pepper sauce (gf)

Cornish Cod, butter bean & agretti stew (gf)

Pecorino Polenta (v, gf)

Rocket, ricotta, Amalfi lemon (v,gf)

Tiramisu, caramelised pecans

Cannoli, sweet ricotta, pistachio

£60

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

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

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