

MORTIMER
HOUSE
KITCHEN

DRINKS MENU

CICCHETTI

<i>Rosemary Crisps</i>	4
<i>Noccellara Olives</i>	4
<i>Smoked Almonds</i>	4
<i>Salted Pistachios</i>	5
<i>Crispy Polenta, 'Nduja Mayonnaise (gf)</i>	6pp
<i>Mushroom Arancini, Tarragon Mayo (v,gf)</i>	3.5pp
<i>Rosemary Focaccia (pb)</i>	6
<i>Stracciatella, olive oil (v,gf)</i>	8
<i>Smoked Whipped Ricotta (v,gf)</i>	8

COCKTAILS

Elegante

East London, lemon, green Chartreuse, elderflower liquor, strawberry 14

Armonia

East London, Creme de mure, grapefruit liqueur, maraschino, lemon 14

Fuoco

Cascabel tequila, Ancho Reyes, strawberry, lime 14

Passione

Whiskey, passion fruit liqueur, lime, honey, miraculous foamer, ginger ale 14

Alba

Campari, Kwai Feh, La Yuzu, grapefruit soda, Prosecco 14

Timida

St. Germain, La Yuzu, Creme de Rose, Prosecco, lemon 14

Dolce Al Palato

Takamaka rum, coconut milk, banana liqueur, Tico 14

Affogato Espresso Martini

Cascabel tequila, vanilla liqueur 43, cinnamon, vanilla ice cream, Origin espresso 14

NO-LO

Bollicine

Noughty, Press berry boost, elderflower, lemonade 9

No-Loma

Everleaf Marine, strawberry, grapefruit soda, lime 9

Soave

Pineapple juice, lemon, strawberry, grapefruit soda 9

FRIZZANTE

<i>Ca' di Alte, Prosecco Spumante Extra Dry (Italy)</i>	9/44
<i>Ca' dei Frati "Cuvee dei Frati" Brut – Garda lake (Italy)</i>	14.5 / 80
<i>Deveaux Brut Coeur De Bar, Black De Noirs - NV Champagne (France)</i>	16 / 90
<i>Deveaux Brut Coeur De Bar, Rosé - NV Champagne (France)</i>	18 / 100
<i>Deveaux Brut D'millesime - 2012 Champagne (France)</i>	140
<i>Noughty - non-alcoholic sparkling Chardonnay</i>	8 / 30
<i>Noughty - non-alcoholic sparkling rosé</i>	9 / 31.5

VINO BIANCO

<i>Garganega "G" - 2023 Verona (Italy)</i>	9.5 / 37.5
<i>Verdicchio "Terre di Valbona" DOC - 2023 Matelica (Italy)</i>	11 / 42
<i>Pinot Grigio Crote Giara - 2022 Verona (Italy)</i>	11.5 / 46
<i>Sauvignon Blanc Ca' di Alte - 2023 Vicenza (Italy)</i>	11.5 / 47
<i>Chardonnay, Mandrarossa - 2023 Sicily (Italy)</i>	12 / 48
<i>Gavi di Gavi Terre Antiche - 2023 Gavi (Italy)</i>	13.5 / 57
<i>Vermentino Soprasole, Pala - 2023 Sardinia (Italy)</i>	69
<i>Rías Baixas Albariño, Lagar de Pintos - 2023 Galicia (Spain)</i>	75
<i>Chablis, Hamelin - 2022 Burgundy (France)</i>	18 / 88
<i>Chardonnay Bramito Della Sala, Antinori - 2022 Umbria (Italy)</i>	105
<i>L'Antique Sancerre, Dom Roc de l'Abbaye - Loire 2022 (France)</i>	130

VINO ROSSO

<i>Corvina - 2023 Verona (Italy)</i>	9.5 / 37.5
<i>Nero d'Avola vigneti Zabu - 2022 Sicily (Italy)</i>	11 / 44.5
<i>Barbera d'Asti "Le Pole" - 2022 Nizza (Italy)</i>	12.5 / 50
<i>Montepulciano Rossoconero - 2021 Matelica (Marche)</i>	13 / 55
<i>Organic Chianti - 2022 Empoli (Italy)</i>	14 / 58
<i>Beaujolais-Villages, Dominique Morel - 2023 (France)</i>	59.5
<i>Cannonau Centosere, Pala - 2022 Cagliari (Italy)</i>	65
<i>Ripasso Valpolicella Superiore D.O.C.G., Antolini - 2021 Veneto (Italy)</i>	15.5 / 80
<i>Il Bruciato, Tenuta Guado al Tasso, Antinori - 2021 Tuscany (Italy)</i>	95
<i>Barbaresco, Ronchi - 2020 Piedmont (Italy)</i>	120
<i>Les Plantes de Durfort-Vivens Margaux - 2019 Bordeaux (France)</i>	160
<i>Meroni Amarone della Valpolicella - 2015 Veneto (Italy)</i>	200

VINO ROSATO

<i>Rosato 2023 - Verona (Italy)</i>	11 / 45
<i>Miraval Studio - 2023 Provence (France)</i>	16 / 74.5

BIRRA

<i>Lucky Saint (0.5%, 330ml)</i>	7
<i>Noam, Bavarian Lager (5.2%, 330ml)</i>	7
<i>Posh Lager, Forest Road Brewing (4.1%, pint)</i>	7
<i>Work IPA, Forest Road Brewing (5.4%, pint)</i>	7.5

VODKA

<i>Finlandia</i>	9
<i>Ketel One</i>	10
<i>Konik's Tail</i>	11
<i>Grey Goose</i>	11
<i>Belvedere</i>	11

GIN

<i>East London Gin</i>	9
<i>Bombay Sapphire</i>	9
<i>Sipsmith</i>	10
<i>Sipsmith Sloe</i>	10
<i>Hendricks</i>	11
<i>Martin Millers</i>	10
<i>Tanqueray 10</i>	11
<i>The Botanist</i>	11
<i>N°3</i>	12
<i>Gin Mare</i>	13
<i>Whitney Neill</i>	13
<i>Oxley</i>	13
<i>Monkey 47</i>	15

RUM

<i>Takamaka</i>	8
<i>Bacardi Spiced</i>	9
<i>Goosling Black</i>	9
<i>Diplomatico Reserva</i>	12.5
<i>Zacapa 23</i>	18.4

TEQUILA

<i>Cazcabel Blanco</i>	10
<i>Tapatio Reposado</i>	12
<i>Mijenta Blanco</i>	15.5
<i>Mijenta Reposado</i>	18.75

MEZCAL

<i>Mezcal Verde</i>	12
<i>Amores Espadin</i>	16
<i>Amores Cupreata</i>	18

SCOTCH WHISKY

<i>Johnnie Walker Black</i>	10
<i>Glenfiddich 12yr</i>	12
<i>Talisker 10yr</i>	15
<i>Oban 14yr</i>	16.5
<i>Lagavulin 16yr</i>	20
<i>Macallan Double Cask 12yr</i>	25

IRISH WHISKEY

<i>Jameson</i>	9
<i>Jameson Black Barrel (12)</i>	12

AMERICAN WHISKY

<i>Buffalo Trace</i>	9
<i>Bulleit Rye</i>	11
<i>Woodford Reserve</i>	11.5
<i>Woodford Double Oak</i>	15

JAPANESE WHISKY

<i>Nikka from the Barrel</i>	18
<i>Yamazaki 12yr</i>	26

COGNAC

<i>Burnt Faith</i>	11
<i>Janneau VSOP</i>	12

ARMAGNAC

<i>Baron De Sigognac</i>	14
<i>Bas Armagnac 1984</i>	16

CALVADOS

<i>Dupont VSOP</i>	16
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AMARI E LIQUORI

<i>Baileys</i>	7
<i>Amaro Averna</i>	8
<i>Amaro Montenegro</i>	8
<i>Frangelico</i>	8
<i>Jaegermeister</i>	8
<i>Limoncello</i>	8
<i>Sambuca</i>	8
<i>Amaretto DiSaronno</i>	9
<i>Fernet Branca</i>	9
<i>Tosolini Grappa di Moscato</i>	9

COLD PRESS JUICES

<i>Orange</i>	4
<i>Apple</i>	4
<i>Pink Grapefruit</i>	4
<i>Daily Greens ~ spinach, apple, cucumber & ginger (pb)</i>	4
<i>Berry Boost ~ strawberry, apple, lemon & mint (pb)</i>	4

SMOOTHIES

<i>Green</i>	7
<i>apple, mango, banana, avocado, spinach, lemon & chia (pb)</i>	
<i>Berry</i>	7
<i>apple, banana, strawberry, blueberry, raspberry, coconut milk, lime, flax seeds (pb)</i>	
<i>Glow Time</i>	7
<i>apple, banana, ginger, orange, avocado, lemon, turmeric, goji (pb)</i>	

Add 20g Pureblend Protein Powder to any smoothie for £2.5

SOFT DRINKS

<i>Coke</i>	3.5
<i>Diet Coke</i>	3.5
<i>Kingsdown Still</i>	4.5
<i>Kingsdown Sparkling</i>	4.5

ORIGIN COFFEE

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

<i>Americano</i>	3.5
<i>Filter</i>	3.5
<i>Espresso</i>	4
<i>Macchiato</i>	4
<i>Flat White</i>	4.5
<i>Cappuccino</i>	4.5
<i>Latte</i>	4.5

CANTON TEA

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

<i>English Breakfast</i>	4.5
<i>Earl Grey</i>	4.5
<i>Darjeerling</i>	4.5
<i>Jade Green Tips</i>	4.5
<i>Chamomile</i>	4.5
<i>Lemongrass & Ginger</i>	4.5
<i>Wild Rooibos</i>	4.5
<i>Fresh Mint</i>	4.5

HOT DRINKS

<i>Origin Hot Chocolate</i>	4.5
<i>Turmeric Latte</i>	5
<i>Matcha Latte</i>	5

*We serve Oat, Soya, Coconut & Almond
as dairy alternatives.*