

grappa cocktails

Bloody Maria	8
Mimosa	8
Espresso Martini	8
Nonino Spritz	8

the brunch

Polenta Royale grilled polenta, grappa cured salmon, fried Clarence Court egg, Amalfi lemon	8
Polenta Truffle grilled polenta, wilted baby spinach, fried Clarence Court egg, black truffle oil	8
Asparagus, salmon & egg grappa cured salmon, grilled asparagus, poached Clarence Court egg, Amalfi lemon	8
San Marzano Scrambled Clarence Court eggs scrambled in fresh San Marzano DOP sauce, ciabatta bread, Parmigiano Reggiano DOP, Italian wild rocket	7
Uova Cacio e Pepe poached Clarence Court Eggs, ciabatta bread, Cacio e Pepe sauce	8

fresh pasta

Morso egg yolk Raviolo a large Raviolo filled with our homemade ricotta, baby spinach and a Clarence Court egg yolk, butter, sage, Parmigiano Reggiano DOP	8
Morso Florentine fazzoletto pasta, wilted baby spinach, poached Clarence Court egg, Smoked Scamorza fonduta	8
Morso Benedict fazzoletto pasta, Mortadella IGP ham, poached Clarence Court egg, Smoked Scamorza fonduta	8

MORSO

pasta | small bites | grappa

We serve brunch every Saturday & Sunday from 10:00 to 15:00

Chia pudding rolled oats, oat milk, chia seed, blueberries, pistachios	6
Spicy 'Nduja baked eggs Clarence Court eggs, wilted baby spinach, nduja & tomato sauce, ciabatta bread, Pecorino Romano DOP	10
Steak, chips & Egg British rump steak, smoked Parmigiano Reggiano & garlic butter, fried Clarence Court egg, polenta chips	12
Pulled Porchetta Bun slowly cooked tender pork shoulder, pickled Tropea red onions, radicchio, grilled ciabatta bun	8
Smokey Cannellini beans on toast cannellini beans stew, Italian tomato sauce, smoked Scamorza, ciabatta bread Add a Clarence Court Egg £2	7
Panettone French Toast mascarpone cream	7

desserts

Morso potted Tiramisu our signature take on the classic Italian dessert enriched with dark chocolate crumbs and sweet Marsala wine	6
Vanilla & Black pepper Panna Cotta fresh strawberries, Amaretti biscuits, sweet balsamic glaze, basil	6
Caprese chocolate tart flourless almond & cocoa tart, mascarpone & vanilla cream	6
Caffe corretto affogato espresso coffee, Nardini almond grappa, vanilla ice cream	4.5

Please make your server aware of any dietary requirements or allergies

We do not believe in charging you for service, please feel free to leave a tip which will be entirely kept by the waiting team

sparkling wine

Cool Boy - Prosecco like its meant to be Fiol, Veneto	6 / 33
The Classic - just like Champagne but better Ferrari, Perle 2010, Trento	60

white wine

A Day in the Sun - fun and easy to love Cataratto, Sicily	4 / 22
The Chef's Favourite - clean, saline and floral Falanghina, Campania	5.5 / 28
The Fruity One - just bursting with ripe tropical fruit Fiano, Puglia	7 / 36
The Islander - a delicious peachy drop from Sardinia Vermentino, Sardinia	37
Just do it - amazing wine, if it suits your pocket Greco di tufo, Campania	45
Smooth Operator - beautifully textured, classy white Garganega, Veneto	50

red wine

Down South - ripe, warm and fruity Primitivo Puglia	4 / 23
Cheeky Chappie - vibrant, juicy and mouth watering Montepulciano, Abruzzo	5.5 / 27
Retro Italia - complex flavours, balanced & fun to drink Gaglioppo, Calabria	6.5 / 36
Up North - spicy with a crisp finish from this Veneto staple Corvina, Rondinella, Veneto	39
Our man in Tuscany - made by an Englishman and voted 'best winery in Italy' Sangiovese, Cabernet, Merlot, Tuscany	43
The Iron Fist in a Velvet Glove - nectar from the northern tip of Italy Pinot Nero, Alto Adige	50

rose wine

The Best of Both - not red, not white...rose? Primitivo, Puglia	5.5 / 30
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beer

Moretti Lager 33 cl	5
Menabrea Craft lager 33 cl	5
Birra del Borgo Cortigiana Craft golden ale 33 cl	6

primrose hill tonics

Cucumber	3.5
Pink grapefruit	3.5
Ginger ale	3.5
Classic / Light	3.5

non-alcoholic cocktails

Morso Punch orange, pineapple, ginger, lemongrass	5.5
Cucumber lemonade lemon, cucumber tonic	5.5

100% natural juices

Orange	3
Pineapple	3
Apple	3
Grapefruit	3