



DINING AT MIMOSA

NIBBLES

ARTISAN BREAD BOARD 3.75

ARTISAN BREAD BOARD PLUS A CHOICE OF ANY 3 TAPAS BOWLS 12.95

Marinated sun blushed tomatoes
Selection of black and green marinated olives
Peppadew baby sweet peppers filled with cream cheese
Tzatziki - Greek yoghurt with cucumber, mint and garlic
Feta cheese
Red pepper hummus
Chorizo in red wine sauce
Smoked mackerel and chive pâté
Balsamic pickled onions
Potato and onion egg frittata

ADD AN ADDITIONAL TAPAS BOWL FOR 3.50

TO START

VEGETARIAN SOUP OF THE DAY (V, GF WITHOUT BREAD) 4.95
Served with fresh bread

STICKY BABY RIBS (GF) 6.45
Cooked in our own special pepper and orange sauce, tossed in sesame seeds

SALT AND PEPPER CHILLI SQUID 7.95
Served with a cucumber and spring onion salad, with a lemon and garlic aioli

PAN FRIED SEA SCALLOPS (GF) 8.95
Plum tomato, cumin and shredded shallot salad. Dressed with basil oil

WALDORF SALAD WITH SMOKED CHICKEN (GF) 5.95
Tomato and fennel purée, crushed walnuts

DEEP FRIED BREADED FALAFEL (V) 6.95
Tabbouleh salad, honey and lemon dressing and tzatziki sauce

SALADS

CRAB SALAD SAMPLE 7.95 AMPLE 13.95
Cucumber, orange and grapefruit salad with a summer herbed mayonnaise

CAPRESE SALAD (GF) SAMPLE 6.95 AMPLE 12.95
Heritage tomatoes, baby mozzarella and avocado with fresh basil and basil oil

ATLANTIC PRAWN AND CRAYFISH SALAD SAMPLE 7.95 AMPLE 13.95
Mango and papaya salsa with a Martini cocktail seafood sauce. Serve with granary bread

PICKLED CANDID BEETS AND GOATS CHEESE SALAD (GF)(V) SAMPLE 5.95 AMPLE 9.95
With toasted pine nuts and an aged balsamic syrup

MIMOSA CAESAR SALAD SAMPLE 5.95 AMPLE 9.95
Baby gem lettuce tossed in an anchovy and parmesan dressing, croutons and parmesan shavings

ADD CHICKEN: SAMPLE 2.95 AMPLE 3.95

STEAKS FROM THE LAVA GRILL

Please see our separate steak menu
for our in-house 32 day dry aged prime cuts

MAINS

MIMOSA STEAK BURGER 11.95
Our burgers are all made in-house with 28 day aged chuck steak
Served with caramelised onion relish, mayonnaise and baby gem leaves
French fries and coleslaw

ADD: CHEESE, BACON, MUSHROOM 1.50 EACH
ADD: BBQ PULLED PORK 2.50
UPGRADE TO SWEET POTATO FRIES 1.00

HONEY AND SOY MARINATED DUCK BREAST 19.95
Confit duck leg and pistachio croquette, egg fried noodles with steamed Pak Choy, carrot ribbons,
bean sprouts, green onions and shiitake mushrooms with a Teriyaki broth

HONEY AND MINT CRUSTED RUMP OF LAMB 18.95
Dauphinoise potato, roasted heritage carrots and caramelised shallots

SLOW ROASTED BELLY OF PORK 17.95
Crispy 5 spiced belly of pork served with braised red cabbage, sweet potato cubes, tenderstem broccoli
with an orange and quince purée

CORNFED CHICKEN BREAST 17.95
Wild mushroom and spinach risotto, grilled courgettes and a mushroom cream broth

MASSAMAN BEEF AND POTATO CURRY 17.95
Sweet and spicy beef curry scented with cinnamon, coconut and lime.
Finished with green onions, peanuts and coriander. Served with baked rice

CHILLI AND CORIANDER BATTERED HALLOUMI (V) 15.95
Aromatic couscous with a cherry tomato chutney

WILD MUSHROOM, ARTICHOKE AND SPINACH TART (V) 15.95
Chive buttered new potatoes, tarragon cream sauce

FISH

BEER BATTERED FISH AND CHIPS 15.95
Fat chips, mushy peas, tartare sauce and fresh lemon

CLASSIC PAELLA 18.95
Saffron scented rice cooked with chicken, salmon, king prawns, squid and mussel meat.
Finished with a smoked paprika tomato sauce, roasted peppers, onions and fresh peas

PAN ROASTED FILLET OF HALIBUT 20.95
Served on a baked plum tomato, courgette and mozzarella roundel with salsa verde.
With roasted sea salt new potatoes

PAN FRIED FILLET OF SEA BASS 18.95
Sautéed chick peas with chorizo, tomatoes and butter beans

MONKFISH, KING PRAWNS AND SALMON LINGUINE 19.95
Cooked in a sweet ginger cream with artichoke bottoms and mixed fine herbs

SIDE DISHES

Please choose from our delicious selection of side dishes 3.95 EACH

French fries	Caesar salad
Chunky chips	Mixed salad
Dauphinoise potatoes	French beans and shallots
Sweet potato fries	Vine tomato and shallot salad
Slow roasted garlic mushrooms	Tenderstem broccoli

For groups of 10 or more guests a discretionary service charge of 12.5% will be added to your bill.

If you have any dietary requirements or food allergies please inform your server prior to ordering. Regrettably we cannot guarantee that any of our menu items are free from nuts.

GF = Gluten Free V = Vegetarian