



TO BEGIN

LOCAL ARTISAN BREAD BOARD (2,12,13)
FLAVOURED BUTTERS
4.95

MARINATED OLIVES (V,VE)
4.95

TAPAS BOWLS

ANY 3 TAPAS BOWLS WITH A BREAD BOARD
14.95

RED PEPPER HUMMUS (12) -
BALSAMIC PICKLED ONION (14) -
TZATZIKI (7)

HALLOUMI FRIES (2,7) - PRAWNS MARIE ROSE (1,3,4) -
SPICY MEAT BALLS IN TOMATO SAUCE (1,2,4)

PIRI PIRI TOMATOES - BRAISED
CHORIZO (2) - SPANISH
FRITTATA (4,7)

ADDITIONAL BOWLS £4.95

STARTERS

HOMEMADE SCOTCH EGG (2,4,9,14)
TOMATO CHUTNEY, AMERICAN MUSTARD
MAYO, SPICED NDUJA SAUSAGE
7.96

BURRATA (7,10,14)
HEIRLOOM MIXED TOMATOES,
AGED BALSAMIC & PESTO
8.95

GRILLED SARDINES (5)
CHIMICHURRI DRESSING,
FRESH LEMON
X3 - £7.95/ X5 - £11.95

MIMOSA PRAWN, AVOCADO & MANGO COCKTAIL (1,3,4,14)
ICEBERG LETTUCE, CITRUS ISLAND SAUCE,
CUCUMBER RIBBONS
9.95

SALT & PEPPER CHILLI SQUID (8,12,13)
GOCHUJANG KETCHUP, FRESH LIME
7.95

DRESSED CORNISH CRAB (1,2,3,4,7,14)
BREAD AND BUTTER, COCKTAIL SAUCE
12.95

SALADS & FLATBREADS

GRILLED FLATBREADS
11.95

TERIYAKI CHICKEN - CHILLI JAM, ASIAN SLAW (2,13)

GREEK MERGUEZ SAUSAGE - FETA SALAD (2,7,9)

ROASTED MEDITERRANEAN VEGETABLES -
GRILLED HALLOUMI, TZATZIKI (2,7)

CLASSIC CAESAR (2,4,5,7,14)
GEM LETTUCE, PARMESAN, CROUTONS,
ANCHOVIES & CAESAR DRESSING
9.95

ADD GRILLED CHICKEN
2.95

BUTTERNUT SQUASH &
SAGE TORTELLINI
MUSHROOM BROTH,
PEAS
16.95

THAI RED VEGETABLE CURRY
SWEET POTATOES,
SPINACH &
RICE
16.95

SEAFOOD

MIMOSA SEAFOOD PLATTER (1,2,3,4,5,7,14)
MALDON SMOKED SALMON, GRILLED SARDINES, SHELL ON KING PRAWNS,
MARIE ROSE DRESSED PRAWNS, SMOKED TROUT, SMOKED MACKEREL, CRISPY
SQUID
*served with lemon aioli, citrus island sauce, sea asparagus &
home made sourdough*
37.95

SEAFOOD LINGUINE (2,3,4,7,8,14)
KING PRAWNS, MUSSELS, SQUID, CLAMS, SUN BLUSHED TOMATOES &
SAMPHIRE LOBSTER CREAM
16.95

MIMOSA CHICKEN BURGER (1,2,4,7,12)
BUTTERMILK MARINATED CHICKEN, COATED IN A CRISPY CORN CRUMB,
SMOKED CHEESE & BURGER MAYO, SERVED IN A SESAME BRIOCHE BAP
15.95

FULL RACK OF BABY BACK PORK RIBS (9,14)
COOKED IN OUR OWN COCA COLA INFUSED BBQ SAUCE
served with french fries and mixed salad
18.95

POSH FISH & CHIPS (2,4,5,14)
2 SEABASS FILLETS COOKED IN A MILD SPICED BATTER, CHUNKY CHIPS,
MUSHY PEAS, DILL PICKLE, TARTARE SAUCE & FRESH LIME
19.95

BEER BATTERED COD (2,5,14)
CHUNKY CHIPS, MUSHY PEAS, TARTARE SAUCE,
FRESH LEMON
16.95

MEAT

MIMOSA STEAK BURGER (2,4,7,12)
GRILLED STEAK PATTY SERVED IN A SESAME BRIOCHE BAP, SMOKED
BACON CRUMB, GOUDA CHEESE, CHILLI JAM & FRENCH FRIES
15.95

BREAST OF CHICKEN WRAPPED IN PANCETTA BACON (2,7)
SAUTEED NEW POTATOES, MUSHROOM TARRAGON CREAM
SAUCE, PETIT POIS
16.95

STEAKS FROM THE ASSADO GRILL

ALL STEAKS ARE SERVED WITH GARLIC FLAT MUSHROOM, CONFIT SHALLOT, PLUM TOMATO.
CHIPS & WATERCRESS, AND A PEPPERCORN SAUCE (7,14)

FILLET STEAK 7OZ (200GMS) 29.95
SIRLOIN STEAK 8OZ (225GMS) 25.95
RIBEYE STEAK 8OZ (225GMS) 25.95

CHATEAUBRIAND 24OZ (675GMS) (FOR 2-3 TO SHARE) 74.95
PORTERHOUSE 40OZ (1.1KG) (FOR 2-3 TO SHARE) 79.95
TOMAHAWK STEAK 40OZ (1.1KG) (FOR 2-3 TO SHARE) 79.95

UPGRADE YOUR STEAK TO SURF AND TURF WITH A GARLIC KING PRAWN SKEWER (3, 7) 9.95
Peppercorn sauce (2, 4, 14) 3.95 *Chimichurri sauce (14) 3.95*

SUNDAY
ROASTS

AVAILABLE EVERY SUNDAY FROM MIDDAY

ROAST BEEF
WITH RED WINE JUS (1,14)
21.95

ROAST PORK
WITH STUFFING &
APPLE SAUCE
19.95

ROAST CHICKEN
WITH STUFFING
& BREAD SAUCE
19.95

ALL SERVED WITH A SELECTION OF
SUMMER GREENS (V,VE)
ROASTED POTATOES (V,VE)
ROAST CARROTS (V,VE)
CAULIFLOWER CHEESE (V) (2,4,5,6,7,9, 14)
YORKSHIRE PUDDING (V) (2,4,6,7)

SIDES

MIXED SALAD (9,14) 4.95
HONEY & LEMON GLAZED CARROTS (7,14) 4.95
TENDERSTEM BROCCOLI 4.95
ASIAN SLAW (12,13) 4.95

TOMATO, SHALLOT & PESTO (7,10,14) 4.95
CAESAR SALAD 4.95
HERBED NEW POTATOES 4.95

MUSHY PEAS 4.95
CHUNKY CHIPS (2) 4.95
SKINNY FRIES (2) 4.95
PILAFF RICE 4.95

ALLERGENS KEY



1. Celery



2. Cereals
containing
gluten



3. Crustaceans



4. Eggs



5. Fish



6. Lupin



7. Milk



8. Mollusc



9. Mustard



10. Nuts



11. Peanuts



12. Sesame
seeds



13. Soya



14. Sulphur
Dioxide

V=Vegetarian VE= Vegan

Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.