

Mimosa

RESTAURANT + DELI

LUNCHTIME SPECIALS

(Monday - Friday 12pm - 14.30pm)

Autum Minestrone soup with orzo pasta & fresh basil (VEa) (1,2,4,13)

or

Shetland Ilse, rope grown mussels. (7,8,14)

Cooked in a smoky garlic & parsley Normandy cream sauce

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Norfolk Chicken Hot Pot (1,7,9)

Gently braised chicken thighs, with buttered leeks, carrots & spinach,
Finished with crème fraiche, honey & French mustard, topped with Parmenter potatoes. Side of French Beans

or

Curry spiced roasted pumpkin (VE) (10)

Lentil Tarka dhal, sweetened vegan yoghurt, toasted Almonds

or

Beer battered cod (1,2,5)

Triple-cooked chips, crushed peas & Katsu curry sauce

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Lemon Posset (2,7)

Blueberry compote, cinnamon palmier biscuit

or

Belgium chocolate & caramel mousse Pyramid (2,4,7,13)

Caramel sauce, salted caramel ice-cream

1 course £15 | 2 courses £20 | 3 courses £25

ALLERGENS KEY

V = VEGETARIAN. VE = VEGAN. GF = GLUTEN FREE. *V = VEGETARIAN UPON REQUEST. *VE = VEGAN UPON REQUEST. *GF = GLUTEN FREE UPON REQUEST.

 1. Celery  2. Cereals containing gluten  3. Crustaceans  4. Eggs  5. Fish  6. Lupin  7. Milk  8. Molluscs  9. Mustard  10. Nuts  11. Peanuts  12. Sesame seeds  13. Soya  14. Sulphur Dioxide

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.