



DINING AT MIMOSA SOUTHEND

TO START

BREAD BOARD (V) (2, 7, 13, 14) <i>Freshly baked hand rolled sourdough & olives with smoky tomato butter.</i>	4.95
AUTUMN MINESTRONE SOUP (V) (1, 2, 4, 13) <i>With orzo pasta & fresh basil. Served with artisan bread.</i>	4.95
CLASSIC FRENCH ONION SOUP (2, 7, 14) <i>Served with three cheese & chive croutons</i>	5.45
MIMOSA SCOTCH EGG (2, 4, 9, 14) <i>Home-made Scotch egg with Nduja sausage, accompanied by tomato chutney & American mustard mayonnaise.</i>	7.45
CHILLI CRAB LINGUINI (2, 3, 4, 7) <i>Cooked in a lobster & dill cream sauce, with cherry tomatoes & spiked with fresh lime</i>	8.45
CHARCUTERIE & CHEESE BOARD – to share (2, 7, 9, 12, 13, 14) <i>Cured & smoked British meats, Suffolk cheeses, balsamic pickled onions, red pepper hummus, seasonal chutneys & an Artisan bread board.</i>	16.95
SHETLAND ISLE ROPE-GROWN MUSSELS (7, 8, 14) <i>Cooked in a smoky, garlic Normandy cream sauce. Add French fries (V) for a main+ £2.95</i>	7.95
WILD MUSHROOM TOAST (2, 7) <i>Cooked in a Maderia sauce with tarragon served with on sourdough toast & celeriac puree.</i>	7.95

BRUNCH

ALL DAY MIMOSA BRUNCH (2, 4, 7) <i>Two sausages, two rashers of bacon, hash browns, flat mushrooms, plum tomato & baked beans. Fried or scrambled eggs. Buttered toast.</i>	15.45
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MAINS

BEER BATTERED COD (1, 2, 5) <i>Triple-cooked chips, crushed peas & Katsu curry sauce.</i>	17.95
ASIAN SALMON RICE BOWL (5, 12, 13) <i>Teriyaki salmon served in a bowl with Jasmine rice, Pak Choi & Shiitake mushrooms, fresh chilli, spring onions, coriander & toasted sesame seeds.</i>	19.45
STEAK & ALE PIE (2, 4, 7, 9) <i>Creamy mashed potato with Lincolnshire Poacher cheese & Pommery mustard. Accompanied by roasted seasonal vegetables & ale-infused gravy.</i>	17.95
NORFOLK CHICKEN HOTPOT (1, 7, 9) <i>Gently braised chicken thighs with buttered leeks, carrots & spinach. Finished with crème fraiche, honey & French mustard, topped with Parmenter potatoes and a side of French beans.</i>	19.95
ROASTED PUMPKIN & DHAL (10) (VE) <i>Roasted pumpkin spiced with curry powder served with lentil tarka dhal, sweetened vegan yoghurt & toasted almonds.</i>	16.45
AUTUMNAL CUMBERLAND SAUSAGE (2, 4, 7) <i>A Grilled Cumberland sausage ring, Lyonnaise potatoes, mixed mushrooms & peas, Yorkshire pudding & peppercorn sauce.</i>	15.95

STEAKS FROM THE JOSPER GRILL

<i>We dry age all of our big cut steaks in our own meat cabinet for a minimum of 28 days, using Himalayan salts to organically remove the excess moisture for the perfect big cut.</i>	
MIMOSA STEAK BURGER (2 x 4oz) (2, 4, 7, 9) <i>Double burger in a brioche bun with smoked bacon crumb, Monterey Jack cheese, iceberg lettuce, Stokes red onion chutney & dirty burger sauce; served with skinny fries.</i>	16.45
<i>Individual steaks are served Bingham blue peppercorn sauce, triple-cooked hand-cut chips, Portobello mushrooms, roasted shallots & plum tomatoes</i>	
FILLET STEAK 7oz	28.95
SIRLOIN STEAK 10oz	27.45
RIBEYE STEAK 8oz	24.95

SIDE BOWLS

CAULIFLOWER CHEESE (V) (2, 7)	5.95
TRIPLE COOKED CHIPS OR SKINNY FRIES (V) (VE)	5.95
HOT HONEY GLAZED CARROTS (V)	5.95
BRAISED HISPI CABBAGE, MISO MAYONNAISE & CRISPY ONIONS (2, 4, 12)	5.95
BUTTERED FRENCH BEANS (V) (7)	5.95
TOMATO & SHALLOT SALAD (V) (VE) (14)	5.95

DESSERTS

BELGIUM CHOCOLATE & CARAMEL MOUSSE PYRAMID (2, 4, 7, 13) <i>With caramel sauce & salted caramel ice cream.</i>	6.95
DATE & APPLE STICKY TOFFEE PUDDING (2, 4, 7, 14) <i>With hot caramel sauce & vanilla ice cream.</i>	6.95
WARM, HOME-MADE BAKEWELL TART (2, 4, 7, 10) <i>With raspberry gel, fresh raspberries and raspberry ripple ice cream.</i>	7.45
LEMON POSSET (2, 7) <i>With blueberry compote, cinnamon palmier biscuit</i>	6.45
MIMOSA ENGLISH CHEESE BOARD (1, 2, 7, 12, 13, 14) <i>Served with apple and apricot chutney, grapes and Miller Damsel biscuits.</i>	9.95
ICE CREAM OR SORBET <i>Please ask your server for today's choices.</i> (4, 7)	3 scoops 5.45

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. Mollusc	 9. Mustard	 10. Nuts	 11. Peanuts	 12. Sesame seeds	 13. Soya	 14. Sulphur Dioxide
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