



DINING AT MIMOSA

NIBBLES

BREAD BOARD (V) (2) 4.95
Served with extra virgin olive oil & Balsamic reduction

3 BOWL TAPAS 12.95
Choose from the selection below. Additional or individual bowls are priced at 4.95 each

- WHITEBAIT (2,5)
- NDUJA & PARMA HAM CROQUETTES (2,4,7)
- PADRON PEPPERS (V), (VE)
- SPANISH CHORIZO & HONEY (2,7,14)
- SWEETCORN TEMPURA BALLS (2,4)
- SUNDRIED TOMATO ARANCINI (2,4,7)

TO START

CREAMY MUSHROOM AND CELERIAC SOUP (2,7) 5.95
Served with sourdough bread

ROSTER'S CAMEMBERT (V) (2,7) 10.95
Camembert roasted with confit garlic, rosemary and bay leaves served with sourdough croutons

MISO AUBERGINE (V) (2,13) 6.95
Japanese Aubergine with caramelized miso & Kimchi

STEAK TARTARE (4,9,14) 10.95
Capers, shallots, parsley, spice mix & topped with egg yolk

CHARGRILLED CALAMARI (5,10) 8.95
Served with Almond Romanesco sauce & charred lime

FRENCH CHICKEN LIVER PATE WITH RASPBERRY GEL (2,4,7,10,14) 7.95
served with toasted brioche & walnut crumble

SCOTCH EGG (2,4,9,14) 7.95
Home made scotch egg with Nduja sausage, accompanied by tomato chutney & American mustard mayonnaise

SHETLAND ISLE ROPE GROWN MUSSELS (2,7,8,14) Sample - 8.95
Cooked in Garlic Normandy cream sauce Ample - 13.95

MAINS

PORK CHOP (2,7,13) 22.95
Marinated in black pepper miso sauce & served with sweetcorn salsa

GRILLED CHICKEN SUPREME BREAST (7) 17.95
Served with mushroom pate, carrots & baby leeks salsa verde & red wine Jus

CONFIT DUCK (1) 18.95
Moug lentils & red wine Jus

OXTAIL RAGU (1,2,7,14) 16.95
Red wine marinated oxtail pappardelle

GOLDEN CAULIFLOWER ROAST (7) (V) 13.95
Roasted cauliflower with gremolata herbs topped with golden cauliflower purée & crispy shallots

FISH & CHIPS (1,2,5,7) 17.95
Beer battered Cod served with creamy home made tartare sauce
Pea puree & Triple cooked chips

SEABASS FILLETS (1,5,7,14) 18.95
Pan fried seabass fillets served with new potatoes & bisque

WILD COD FREGOLA (1,2,5,8) 18.95
Pan fried Cod served with a rich tomato fregola & mussels

PAN FRIED SALMON (1,2,5,8) 19.95
Served with beurre blanc, wakame seaweed & Enoki mushrooms

FROM THE JOSPER GRILL

MIMOSA STEAK BURGER 8oz (2,4,7,9) 14.95
Double dry aged beef patties, Monterey Jack cheese, red onion compote, Truffle mayo
Baby gems served in a brioche sesame bun served with French fries

Add:
Pulled Pork 2.95
Streaky Smoked Bacon 1.95

Dry aged steaks

FILLET STEAK 7oz 33.95
SIRLOIN STEAK 7oz 29.95
RIBEYE STEAK 7oz 29.95

Large cut steaks to share

CHATEAUBRIAND 24oz 75.95
PORTERHOUSE 24oz 79.95
TOMAHAWK 24oz 79.95

All steaks are served with peppercorn sauce, triple-cooked chips Portobello mushroom
Confit shallot & grilled plum tomato

SIDES

SKINNY FRIES (2) (V) 4.95
TRIPLE COOKED CHIPS (2) (V) 4.95
MASH POTATO & RED WINE JUS (7) 4.95
BUTTERED NEW POTATOES (7) 4.95
TOMATO & SHALLOT SALAD (V) (VE) (14) 4.95
BUTTERED WINTER GREENS (7) 4.95
ORANGE INFUSED CHANTENAY CARROTS (V)(7) 4.95

DESSERTS

NEW YORK CHEESECAKE (2) 6.95
With winter fruits compote

APPLE PIE WITH ICE CREAM (2,7) 7.95
With vanilla ice cream

DUBAI CHOCOLATE BROWNIE WITH ICE CREAM (7,10) 7.95
With vanilla ice cream & pistachio cream

STICKY TOFFEE PUDDING WITH ICE CREAM (2,7) 7.95
Warm toffee sauce & Clotted cream

ICE CREAM & SORBETS 2 scoops (4,7) 4.95
Please ask your server for today's choices

SUNDAY ROASTS

Selection of roasts are served every Sunday from 12 noon until close.

ALLERGENS KEY

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

