



DINING AT MIMOSA

NIBBLES

BREAD BOARD (V) (2) Served with extra virgin olive oil & Balsamic reduction	4.95
3 BOWL TAPAS Choose from the selection below. Additional or individual bowls are priced at 4.95 each	12.95
- WHITEBAIT (2,5) - NDUJA & PARMA HAM CROQUETTES (2,4,7) - PADRON PEPPERS (V) (VE)(GF) - SPANISH CHORIZO & HONEY (2,7,14) - SWEETCORN TEMPURA BALLS (2,4) - SUNDRIED TOMATO ARANCINI (2,4,7)	

TO START

TOMATO & BASIL SOUP (2) (VE) (GF)* Served with sourdough bread	7.95
BEEF CARPACCIO (7,14) (GF) Served with rocket, parmesan & truffle oil	13.95
SEARED SCALLOPS (7,8,14) (GF) Pea purée & pancetta	14.95
HONEY GLAZED PORK BELLY BITES (13,14) Celeriac purée, Spicy apple sauce & spring onions	9.95
ENGLISH ASPARAGUS (4,7) (V) Poached egg & hollandaise sauce	10.95
PRAWN & MANGO COCKTAIL (2,3,7,14) (GF)* Marie rose sauce & brown bread	10.95

SALADS

CHICKEN CAESAR (2,5,7,9) Served with croutons, parmesan shaved, anchovies & Caesar dressing	14.95
SMOKED SALMON & AVOCADO (5,9,14) Served cucumber, dill, orange dressing & cherry tomatoes	15.95
BURRATA (2,5,7,9) Served with heritage tomatoes, lemon dressing and mix leaves	14.95
CRISPY HOISIN DUCK (9,12,13,14) Baby gem, sesame seeds, carrots, leeks & apple pickle	15.95

MAINS

CREAMY SEAFOOD LINGUINE (2,3,4,5,7,8,9,14) With chilli, garlic, parsley & lime	22.95
CAJUN CHICKEN SUPREME (13,14) Romesco sauce with courgettes, carrots and shallot ribbons	18.95
DUCK BREAST (7,9,14) Served Medium rare with cherry juice & dauphinoise potatoes	23.95
FISH & CHIPS (2,5,7,14) Beer battered Cod served with creamy home-made tartare sauce Pea purée & Tripple cooked chips	18.95
GRILLED SEABASS FILLET (5,13) (GF) Green curry sauce with courgettes, spinach & potatoes	21.95
WILD MUSHROOM RISOTTO (VE) Herb infused oil & peas (Optional parmesan cheese)	15.95

FROM THE JOSPER GRILL

MIMOSA STEAK BURGER 8oz (2, 4, 7, 9) 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	16.95
Add: Streaky Smoked Bacon	1.95

Dry aged steaks

FILLET STEAK 7oz	39.95
SIRLOIN STEAK 8oz	35.95
RIBEYE STEAK 8oz	35.95

Large cut steaks to share

CHATEAUBRIAND 24oz	79.95
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
BUTTERED GREENS (7) (V)	5.95
CRUSHED NEW POTATOES (7) (V)	5.95
FRESH MIX SALAD (VE) (9,14)	5.95

DESSERTS

MOJITO CARLOTA (2,7,14) (V) Creamy lemon layer cake with biscuits, white rum & mint	8.95
CHOCOLATE FUDGE BROWNIE (2,4,7, 10) With vanilla ice cream & caramel sauce	8.95
BANOFFEE PIE (2,4,7) With caramel ice cream & caramel sauce	8.95
SUMMER EATON MESS (2,4,7) Water rose cream, fresh berries and meringue	8.95
ICE CREAM & SORBETS 2 scoops (4, 7) Please ask your server for today's choices	5.95

SUNDAY ROASTS

(Every Sunday from 12 noon until close)	
ROASTED HALF CHICKEN (2,4,7,9,14)	20.95
DRY-AGED BEEF STIPLOIN (2,4,7,9,14)	22.95
CRISPY PORK BELLY (2,4,7,9,14)	21.95
All our roasts are served with roasted potatoes & carrots, cauliflower cheese, buttered greens, Yorkshire pudding & gravy.	