

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)(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)* 7.95
Served with sourdough bread

BEEF CARPACCIO (7,14) (GF) 13.95
Served with rocket, parmesan & truffle oil

SEARED SCALLOPS (7,8,14) (GF) 14.95
Pea purée & pancetta

HONEY GLAZED PORK BELLY BITES (13,14) 9.95
Celeriac purée, Spicy apple sauce & spring onions

ENGLISH ASPARAGUS (4,7) (V) 10.95
Poached egg & hollandaise sauce

PRAWN & MANGO COCKTAIL (2,3,7,14) (GF)* 10.95
Marie rose sauce & brown bread

SALADS

CHICKEN CAESAR (2,5,7,9) 14.95
Served with croutons, parmesan shaved, anchovies & Caesar dressing

SMOKED SALMON & AVOCADO (5,9,14) 15.95
Served cucumber, dill, orange dressing & cherry tomatoes

BURRATA (2,5,7,9) 14.95
Served with heritage tomatoes, lemon dressing and mix leaves

CRISPY HOISIN DUCK (9,12,13,14) 15.95
Baby gem, sesame seeds, carrots, leeks & apple pickle

MAINS

CREAMY SEAFOOD LINGUINE (2,3,4,5,7,8,9,14) 22.95
With chilli, garlic, parsley & lime

CAJUN CHICKEN SUPREME (13,14) 18.95
Romesco sauce with courgettes, carrots and shallot ribbons

DUCK BREAST (7,9,14) 23.95
Served Medium rare with cherry juice & dauphinoise potatoes

FISH & CHIPS (2,5,7,14) 18.95
Beer battered Cod served with creamy home-made tartare sauce
Pea purée & Tripple cooked chips

GRILLED SEABASS FILLET (5,13) (GF) 21.95
Green curry sauce with courgettes, spinach & potatoes

WILD MUSHROOM RISOTTO (VE) 15.95
Herb infused oil & peas (Optional parmesan cheese)

FROM THE JOSPER GRILL

MIMOSA STEAK BURGER 8oz (2, 4, 7, 9) 16.95
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:
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) 8.95
Creamy lemon layer cake with biscuits, white rum & mint

CHOCOLATE FUDGE BROWNIE (2,4,7, 10) 8.95
With vanilla ice cream & caramel sauce

BANOFFEE PIE (2,4,7) 8.95
With caramel ice cream & caramel sauce

SUMMER EATON MESS (2,4,7) 8.95
Water rose cream, fresh berries and meringue

ICE CREAM & SORBETS 2 scoops (4, 7) 5.95
Please ask your server for today’s choices

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.

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