



DINING AT MIMOSA

TO START

ARTISAN BREAD BOARD WITH OLIVE OIL & AGED BALSAMIC 5.45
(V) (2, 6, 14)

ADD MARINATED MIXED OLIVES (V) (VE) (GF) 4.45

SOUP OF THE DAY (V) (*GF) (1, 2, 4, 6) 6.95
accompanied with Artisan bread

COLCHESTER OYSTERS (8, 14)
On ice with shallot vinegar, lemon and Tabasco sauce
3 Oysters 8.95 6 Oysters 17.95 9 Oysters 26.95 12 Oysters 35.95

SMOKED DUCK & WATERMELON SALAD (GF) (10, 12, 13, 14) 9.95
with cashews, sesame and ginger

ROASTED SCALLOPS (GF) (7, 8) 13.95
with cauliflower, bacon and garlic

SPRING CAULIFLOWER, THYME & ROASTED ONION TART (V) (2, 4, 6, 7) 8.95
with dandelion and roasted hazelnut salad

PRESSED BEEF & BACON TERRINE (*GF) (2, 4, 6, 7, 14) 7.95
with pickled onions, ale chutney and yorkshire pudding

SAMPLE OR AMPLÉ

SHAVED ASPARAGUS SALAD (V) (GF) (1, 7, 10, 14) 7.95, 12.95
with Binham blue cheese, ash-baked celeriac, watercress and pickled walnuts

SPRING SALAD DELUXE (V) (GF) (7, 14) 8.95, 14.95
with English goat's cheese, sprouting broccoli, golden beetroot, garden radishes, healthy seeds, spring herbs and Mimosa dressing

ROASTED BUTTERNUT SQUASH (V) (VE) (2, 14) 8.95, 14.95
with jumbo couscous, pumpkin seeds, pomegranate, herb dressing and harissa

MAINS

SMOKE-ROASTED FREE-RANGE CHICKEN (GF) (1, 7, 9, 14) 16.45
with nduja hash, broad beans and sorrel

CHARGRILLED BEEF BRISKET (GF) (7, 14) 16.95
with wild garlic mash, maderia and morels

RUMP OF SPRING LAMB (*GF) (2, 4, 14) 22.95
with merguez sausage, courgettes and mint

POSH FISH & CHIPS (2, 5, 6) 16.95
Seabass fillet with hand-cut chips and pea & mint mayonnaise

POACHED CHALK-STREAM TROUT FILLET (GF) (1, 5) 19.95
with fennel, cucumber, chanterelles and salty fingers

DEEP-FRIED GORGONZOLA & WILD MARJORAM RISOTTO (V) (1, 2, 4, 6, 7, 14) 13.95
with grilled spring onions and roasted tomato dressing

STEAKS FROM THE JOSPER GRILL

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.

MIMOSA STEAK BURGER (8oz) (*GF) (2, 4, 6, 7, 9) 13.95
In a brioche bun with Mimosa burger sauce, lettuce, tomato and onion, served with skinny fries

Add: Monterey Jack cheese 1.50 Smoked streaky bacon 1.50
Pulled BBQ beef brisket 2.00

All steaks are served with roasted tomato, watercress and skinny fries

FILLET STEAK 8oz (200gms) 34.95

SIRLOIN STEAK 10oz (250gms) 29.95

RIBEYE STEAK 10oz (250gms) 29.95

RUMP STEAK 12oz (300gms) 26.95

CHATEAUBRIAND 24oz (600gms) (For 2-3 to share) 83.95

PORTERHOUSE 40oz (1kg) (For 2-3 to share) 79.95

TOMAHAWK STEAK 40oz (1kg) (For 2-3 to share) 79.95

Add: Roasted bone marrow 4.95 Roasted field mushrooms 3.95
Two fried eggs 3.95 Beer battered onion rings 3.95

Sauces: Bearnaise (4, 7, 14) 2.50 Peppercorn (2, 7, 14) 2.50
Red wine (1, 14) 2.50 Blue Cheese hollandaise (4, 7, 14) 2.50

SIDE DISHES

Please choose from our delicious selection of side dishes priced at 3.95

Skinny fries (V)

Buttered Jersey Royals (V) (7)

Buttered Spring greens (V) (7)

Creamy mash (7)

Tomato salad (V) (VE)

English lettuce and herb salad (V, VE)

Triple-cooked chips (V) (VE) +1.00

Truffle & parmesan fries (V) (7) +1.00

Baked sweet potato, crème fraiche and chives (V) (7) +1.00

DESSERTS

WHITE CHOCOLATE BAKED CHEESECAKE (V) (2, 4, 6, 7) 6.95
with raspberry ice cream

BAKED PAVLOVA (V) (GF) (4, 7) 6.95
with vanilla cream and passionfruit curd

DARK CHOCOLATE & CHERRY BROWNIE (V) (2, 4, 6, 7, 14) 7.45
with milk chocolate ice cream and fudge sauce

MIMOSA SUNDAE (V) (*GF) (2, 4, 6, 7, 10, 14) 6.95
with chocolate & cherry brownie, pavlova, chocolate ice cream, vanilla ice cream, fudge sauce and white chocolate soil

A SELECTION OF EAST ANGLIAN ARTISAN CHEESES (*GF) (2, 4, 6, 7, 10, 14) 8.95
Binham blue, Baron Bigod and Lincolnshire poacher served with apple and ale chutney and biscuits

ICE CREAM (V) (GF) 2.95 per scoop
Please ask your server for todays flavours

SORBET (VE) 2.95 per scoop
Please ask your server for todays flavour

ALLERGENS KEY



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.