

DINING AT MIMOSA

TO START

BREAD BOARD (V) (2, 4, 6, 7, 14) with olive oil and pomegranate molasses	5.45
MARINATED MIXED OLIVES (V) (VE) (GF)	4.95
OYSTERS (GF) (8, 14) 3 Oysters 10.95 / 6 Oysters 19.95 / 9 Oysters 29.95 / 12 Oysters 39.95	
ROASTED VEGETABLE SOUP (V) (2, 4, 6, 7) with roasted parsnips and butternut squash	7.95
MIMOSA FISH CAKE (2, 4, 5, 7, 14) with creamed spring onions, olives and melting tomato	9.95
FRIED WHITEBAIT (2, 4, 5, 7, 14) with wild mushroom dust, lemon and caper mayonnaise	9.45
MIMOSA BREE (V) (2, 7, 14) baked in filo pastry with honey and tomato chutney	10.95
CRISPY VEGETABLES (V) (2, 7, 14) Tempura slices of aubergine and courgettes with Mediterranean dip	10.95
SCALLOPS (4, 8, 14) with pea and lime sauce with duxelles on celeriac puree	14.95

SAMPLE OR AMPLE

	Sample	Ample
ENGLISH GARDEN (V) (GF) (9, 14) tomato, asparagus, radish and cucumber with a herb vinaigrette	8.95	12.95
CAESAR SALAD (V) (2, 6, 7, 14) baby gem lettuce, parmesan, anchovies and garlic croutons	7.95	12.95
Add chicken	2.95	3.95

MAINS

FUNGI PASTA (V) (2, 4, 7, 14) Pappardelle in Alfredo sauce with mushrooms, spinach and truffle	23.95
LAMB RUMP (GF) (14) with baba ghanoush, mint sauce and grilled leek	28.95
TRADITIONAL FISH & CHIPS (2, 4, 5, 6, 14) Haddock with hand-cut chips, peas and tartar sauce	17.95
CARAMELLISED SALMON (2, 7, 14) with mashed potato, Aji Amarillo and citrus veloute	26.95
ROAST CAULIFLOWER (VE) (GF) (14) with tomato and saffron curry, and gremolata	17.95

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) in a brioche bun with caramelised onions and truffle mayo, served with skinny fries	15.95
Add Monterey Jack cheese (7) 1.50 / Add smoked streaky bacon (14) 1.50	
Individual steaks are served with roasted tomato and skinny fries, sharing steaks are served with two.	
FILLET STEAK 8oz (200gms)	38.95
SIRLOIN STEAK 10oz (250gms)	33.95
RIBEYE STEAK 10oz (250gms)	33.95
RUMP STEAK 12oz (300gms)	30.95
CHATEAUBRIAND 24oz (600gms) (For 2-3 to share)	89.95
PORTERHOUSE 40oz (1kg) (For 2-3 to share)	89.95
TOMAHAWK STEAK 40oz (1kg) (For 2-3 to share)	89.95
Add garlic butter mushrooms (V) (7) 3.95 / Add beer-battered onion rings (4, 7, 14) 3.95	
Add Bearnaise sauce (4, 7, 14) 2.95 / Add peppercorn sauce (2, 4, 14) 2.95	
Add red wine sauce (14) 2.95 / Add Chimichurri sauce (14) 2.95	

SIDE DISHES

TRUFFLE AND PARMESAN FRIES (V) (7)	5.95
TRIPPLE COOKED CHIPS (V) (VE)	4.95
SKINNY FRIES (V)	3.95
MASHED POTATO (V) (7)	3.95
ROCKET & PARMESAN SALAD (V) (7)	3.95
BUTTERED GREENS (V) (7)	3.95
TOMATO SALAD (V) (VE) (9, 13, 14)	3.95
CHOPPED SALAD (V) (VE) (9, 13, 14)	3.95

DESSERTS

PAVLOVA (V) (GF) (4, 7, 14) with berries, Greek yoghurt cream and coulis	8.95
STICKY TOFFEE CHEESECAKE (V) (2, 4, 7, 14) with warm caramel sauce, vanilla snap and ice cream	8.95
FLOATING ISLAND (V) (GF) (4, 7, 14) poached meringue, creme anglaise and a caramel shard	8.95
MIMOSA CHEESE BOARD (V) (1, 2, 7, 12, 14) served with apple and ale chutney, iced grapes, celery and biscuits	11.95
ICE CREAM & SORBETS Please ask your server for flavours and allergens	per scoop 2.95

ALLERGENS KEY

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



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.