

Mimosa

RESTAURANT + LOUNGE

DINING AT MIMOSA

STARTERS

BREAD BOARD 5.45
Freshly baked hand rolled sourdough with whipped maldon sea salt butter

3 BOWL TAPAS BOARD
Choose your own selection of bowl Tapas, fantastic for sharing or just going alone.

Any 3 bowls 10.95
Your choice of each additional bowl priced at 4.45

Marinated olives (14) Ve
Sun blushed tomatoes (14) Ve
Pesto marinated grilled mediterranean vegetables (11, 10, 13) Ve
Red pepper hummus Ve
Chicken and chorizo in spicy tomato sauce (14)
Pulled pork arancini (2, 4, 7)
Meatballs arrabiata (9)
Whitebait (2, 5)

CURRIED PUMPKIN SOUP (2) V 7.95
Crusty bread

OAK SMOKED SALMON (2, 5, 7, 14) 12.95
Horseradish cream, avocado puree, crostini, charred lemon

PORTOBELLO MUSHROOMS ON TOASTED SOURDOUGH (2, 7) V 8.95
Garlic & herb cream sauce

PORK TERRINE (1, 7, 9) 9.95
Spiced apple, cranberry chutney, olive oil croute

ROASTED BONE MARROW (2, 7, 9) 10.95
Panko and parmesan crumble, parsley, shallots & caper relish, toasted crusty bread

CAULIFLOWER POPCORN (2, 6, 12, 13, 14) 7.95
Spring onion, chilli, sesame, dipping soy sauce

SAMPLE OR AMPLE

	Sample	Ample
MOULES MARINIERE (2, 3, 7, 8, 14) Aspalls cider, cream & parsley sauce, freshly baked crusty bread	10.95	18.95

CLASSIC CAESAR SALAD (2, 5, 6, 7, 14) Romaine, parmesan, croutons, anchovies Add grilled cajun chicken	7.95	11.95
PRAWN & CRAYFISH SALAD (3, 8, 9, 14) Shredded lettuce & cucumber, fresh lime, chive tops	3.00	4.00

HONEY GLAZED ROASTED ROOT VEGETABLES (7,9,10,14) V Crumbled goats cheese, spinach leaves, walnuts	10.95	15.95
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MAINS

MARRY ME CHICKEN (2,7,14) 16.95
Roasted chicken breast, creamy sundried tomato sauce, roast parsnips

HONEY GLAZED PORK CHOP (2,13,14) 20.95
Sweet potato mash, calvados jus

MIMOSA SHEPHERD'S PIE (1,7,13) 15.95
Baby carrots roasted in lemon juice & honey

CHICKPEA AND VEGETABLE BALTI (2,7) 14.95
Poppadom, raita, basmati rice

DARNE OF SALMON (2,7,14) 22.95
Tender stem broccoli, new potatoes, beurre blanc

CLASSIC FISH & CHIPS (2,4,5,6,14) 17.95
Haddock fillet, mushy peas, charred lemon & tartare sauce

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) 16.95
In a brioche bun with caramelised onions and truffle mayo, served with skinny fries

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 servings.

FILLET STEAK 8oz (200gms) 39.95

SIRLOIN STEAK 10oz (250gms) 35.95

RIBEYE STEAK 10oz (250gms) 35.95

RUMP STEAK 12oz (300gms) 32.95

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

STEAK SAUCES

Bearnaise sauce (4, 7, 14) 2.95

Red wine sauce (14) 2.95

Peppercorn sauce (2, 4, 14) 2.95

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) 4.45

BEER BATTERED ONION RINGS (V) (7) 4.45

BUTTERED NEW POTATOES (7) (V) 4.95

TENDER STEM BROCCOLI (7) (V) 4.95

BABY CAESAR SALAD (2, 6, 7, 14) (V) 4.95

ROASTED ROOT VEGETABLES (Ve) 4.45

HONEY ROAST CARROTS (7) (V) 4.45

PORTOBELLO MUSHROOM (7) (V) 4.45

DESSERTS

CHOCOLATE FOREST (2, 4, 7) V 8.95
Chocolate mousse, meringue, mint sponge and cherry compote.

MIMOSA BROWNIE (2, 4, 6, 7) V 8.95
Dulce de leche, berries, chocolate toffee, soil and vanilla ice cream.

BLONDIE CHEESECAKE (2, 4, 6, 7) V 8.95
Oreo, physalis, passion fruit, mint and ginger ice cream.

POACHED PEARS (13, 14) Ve 8.95
Rice pudding, warm red wine sauce and berries.

CHEESE BOARD (1, 2, 7, 12, 14) V 10.95
Served with apple and ale chutney, grapes celery and biscuits

ICE CREAM (7) V per scoop 3.25
Choice of strawberry, vanilla and chocolate

SORBET (14) Ve per scoop 3.25
Choice of mango, raspberry, lemon, orange, blackcurrant

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.