



## DINING AT MIMOSA

### STARTERS

**BREAD BOARD** (2, 12) V 4.95  
Freshly baked hand rolled sourdough with whipped sea salt butter

#### TAPAS SELECTION

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)  
Braised beef arancini, parmesan (2, 4, 7)  
Meatballs arrabiata (9)  
Whitebait (2, 5)

**BAKED POTATO & LEEK SOUP** (2, 7) V 7.95  
Crispy bits, sour cream

**SMOKED SALMON TERRINE** (2, 5, 7, 14) 12.95  
Layered smoked salmon with anchovy, capers, lemon and dill, warm potato salad

**GOATS CHEESE** (2) V 8.95  
Crumbled English goat's cheese, pomegranate molasses-baked figs, mint

**POTTED HAM HOCK** (1, 2, 14) 8.45  
Peppered pineapple

**SCALLOPS** (3, 5, 8) 13.95  
Pan-fried scallops, black pudding, pea puree

**BABY BACK RIBS** 9.45  
Slow cooked ribs, black pepper and honey glaze

**CALAMARI** (1, 3, 5, 8, 9, 12, 13) 8.95  
Homemade tartare sauce

### SALADS

	Sample	Ample
<b>CLASSIC CAESAR SALAD</b> (2, 5, 6, 7, 14) Romaine, parmesan, croutons, anchovies Add grilled cajun chicken	7.95 3.00	11.95 4.00

<b>CRAYFISH &amp; FENNEL SALAD</b> (3, 4) Mixed leaves, tarragon mayonnaise, lime and chilli	10.95	15.95
---	-------	-------

<b>SUPERFOOD SALAD</b> (7, 10, 11) V Feta, baby spinach, sweet potato, edamame, avocado, pine nuts, orange dressing	9.95	14.95
--	------	-------

### MAINS

**BRIE STUFFED CHICKEN** (7, 14) 17.95  
Puree celeriac, carrots, sage, rosemary jus

**BRAISED PIG CHEEK** (14) 16.95  
Roasted baby potatoes and apples, puffed skin, cooking jus

**HARISSA COURGETTES** (12, 14) 14.95  
Hasselbacked, creamy tahini, crispy onions

**PAN-FRIED SEA BREAM** (1, 3, 5, 7, 8) 19.95  
Crab bisque, wilted baby spinach

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

**FISH PIE** (2, 5, 7) 16.95  
Salmon, white fish, smoked haddock, chive mash & cheese

**BEEF MASSAMAN CURRY** (2, 10, 11, 13) 15.95  
Beef chuck, potato, spinach, peanuts, served with basmati rice

### 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 portions.

**FILLET STEAK** 8oz (200gms) 39.95

**SIRLOIN STEAK** 10oz (250gms) 35.95

**RIBEYE STEAK** 10oz (250gms) 36.95

**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 two fried eggs 2.00

#### STEAK SAUCES

Bearnaise sauce (4, 7, 14) 2.95	Peppercorn sauce (2, 4, 14) 2.95
Red wine sauce (14) 2.95	Chimichurri sauce (14) 2.95

### SIDE DISHES

**BUTTERED NEW POTATOES** (7) (V) 4.95

**SAUTEED WINTER GREENS** (7) (V) 4.95

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

**CHUNKY CHIPS** (VE) 4.95

**SKINNY FRIES** (VE) 3.95

**GARLIC PORTOBELLO MUSHROOMS** (7) (V) 4.45

**VICHY CARROTS** (VE) 4.45

**TRUFFLE AND PARMESAN FRIES** (7) (V) 5.95

**BEER BATTERED ONION RINGS** (7) (VE) 4.45

### DESSERTS

**PANNA COTTA** (7) 8.95  
Honey and sea salt, vanilla & apple puree, honeycomb

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

**TREACLE TART** (2, 4, 6, 7) V 8.95  
Raspberry muddled clotted cream

**CHEESECAKE** (2, 4, 6, 7) V 8.95  
Spiced pumpkin latte cheesecake, gingerbread, cranberry coulis

**CHEESE BOARD** (1, 2, 7, 12, 14) V 10.95  
Served with apple and ale chutney, ice 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.