



DINING AT MIMOSA

TO START

BREAD BOARD (V) (2, 4, 6, 7, 14) Freshly baked hand rolled sourdough with sea salt butter.	4.95
3 BOWL TAPAS BOARD (choose any 3 from the selection below)	9.95
Mixed Marinated Olives (14)	3.95
Chicken & Chorizo in Spicy Tomato Sauce (14)	3.95
Spanish Omelette (4)	3.95
Arancini Balls (2, 4, 7)	3.95
Meatballs with Mushroom Romesco (9)	3.95
SOUP OF THE DAY	7.95
Served with rosemary focaccia. (Please ask your server for flavour and allergens).	
MEDITERRANEAN CALAMARI (3, 8, 14)	9.45
Grilled whole squid with gremolata.	
MIMOSA LUXURY PRAWN COCKTAIL (2, 3, 4, 8, 14)	12.95
Marie rose sauce, shredded baby gems.	
PULLED PORK BENEDICT (2, 4, 6, 7, 14)	7.95
Sourdough crumpet, pulled pork and poached egg topped with béarnaise sauce.	
MUSHROOM SKEWERS (9, 13, 14)	7.45
Vegan skewers in house marinade on the grill, served with romesco sauce.	
WHITEBAIT (9, 13, 14)	9.45
With wild mushroom dust, lemon and tartar sauce.	
PROPER SCOTCH EGG (2, 4, 14)	8.45
Served with aged cheddar & pickle.	

SAMPLE OR AMPLE

	Sample	Ample
PRAWN AND CRAYFISH SALAD (3, 8, 9, 14) Spring onions, mango, cucumber, pickle radish, red peppers, coriander with a citrus dressing.	9.95	13.95
CAESAR SALAD (V) (2, 6, 7, 14) Baby gem lettuce, parmesan, anchovies & garlic croutons. Add chicken	6.95	9.95
HERITAGE BEETROOT SALAD (7, 9, 10, 14) Golden & red beetroot slices, fresh rocket, torched goat's cheese & walnuts.	8.95	12.95

MAINS

LAMB TAGINE (9, 13, 14) Slow cooked lamb with tomatoes & chickpeas, served with couscous and pomegranate.	18.95
PERUVIAN CHICKEN (4, 7, 13, 14) Grill chicken breast in house marinade on green beans silver onions & carrots with Peruvian green sauce.	13.95
SEABASS FILLET (5, 7, 9, 14) Roasted seabass on a bed of green beans, onions & crushed new potatoes, glazed with capers butter.	17.95
FUNGI PASTA (2, 4, 7, 14) Pappardelle in alfredo sauce with mushrooms, spinach & truffle cream.	14.95
STUFFED BELL PEPPER (14) Stuffed with basmati rice, lentils and fresh herbs on a roasted.	12.95
TRADITIONAL FISH N CHIPS (2, 4, 5, 6, 14) Haddock with chunky chips, peas & tartar sauce. pepper & tomato sauce.	15.95
SEAFOOD PABELLA (3, 5, 8, 14) (minimum serving for 2 guests) Fresh calamari, whole tiger prawns, spanish chorizo on saffron infused rice. Our Pabellas are made fresh the traditional way in our charcoal oven.	per person 19.95

Please allow a minimum of 45 minutes preparation time.

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
ROCKET & PARMESAN SALAD (V) (7)	3.95
BABY CAESAR SALAD (V) (2, 6, 7, 14)	3.95
TOMATO & SHALLOT SALAD (V) (VE) (14)	3.95

DESSERTS

CHOCOLATE FUDGE BROWNIE (2, 4, 6, 7) With dulce de leche, chocolate toffee, Vanilla ice cream.	7.95
DECONSTRUCTED PINA COLADA (2, 4, 6, 7, 14) Coconut mousse, osmotized pineapple, coconut crumble, vanilla cream.	7.95
VEGAN CRÈME BRÛLÉE (2, 4, 6, 7, 14) With berries coulis, fresh fruits and mango sorbet.	7.95
RHUBARB CHEESECAKE (2, 4, 6, 7) With vanilla snap, fresh fruits and raspberry sorbet.	7.95
MIMOSA CHEESE BOARD (1, 2, 7, 12, 14) Served with apple and ale chutney, iced grapes, celery and biscuits.	9.95
ICE CREAM per scoop 2.95 Choice of Strawberry, vanilla and chocolate. (7)	
SORBETS Mango, raspberry, lemon, orange, blackcurrant. (14)	

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.