

FESTIVE

Available from 17th November
Mon – Saturday | 12 – 9pm

MIMOSA EST 2023
Menn

For the Table

Charcuterie Board-12 Baked Camembert-16 Sourdough and Crispy Chilli Butter-5 Gordal Olives-4.5

STARTERS

Mussels- 11
Classic white wine and cream sauce served with
sourdough

Ham Hock Terrine – 9
Served with piccalilli, chive mayo and sourdough

Crab and Prawn Cocktail – 15
Bloody Mary rose sauce, white crab, freshwater
prawns, avocado and buttered bread

Scotch Egg – 8.5
Black pudding scotch egg, pickled walnut
ketchup

MAINS

Catch of the Day – Market Price
Please ask for today's catch and preparation

Roast Turkey – 22
Served with roast potatoes, red cabbage, honey
carrots, stuffing, sprouts and red wine gravy

Duck Breast – 25
Pomme Anna, pumpkin and mascarpone puree
and spiced plum jus

Pork Belly – 21
Buttered mash, savoy cabbage, liquorice cream
and crispy kale

10 oz Fillet Steak – 40
Roasted vine tomatoes, parmesan fries, chestnut
mushrooms with chimichurri or peppercorn
Sauce

Soup of the Day – 7.5
Served with sourdough and butter

Pork Belly Bites with Hot Honey – 9.5

Goat's Cheese – 9
Crispy Filo wrapped goat's cheese, hot honey

Beetroot Hummus – 7.5
Served with Sourdough

Tempura Oyster Mushrooms – 8
Soy dipping sauce and miso mayo

Fish Pie – 22
Served with tarragon mash

Gnocchi – 17
Pumpkin and Sage Gnocchi, vegan feta and
toasted walnuts

Thai Green Cauliflower – 19
Roasted cauliflower, satay noodles and pak choi
Add Pork + 6

Smashed Brisket Burger – 18
Grilled brisket and chuck patty, American
cheese, pickled shallots, slaw, brioche bun
served with skin on fries
Upgrade to Loaded Fries + 4
Add Brown Sugar Bacon + 2

SIDES

Miso Grilled Hispi – 5 Mac and Cheese – 7 Maple Glazed Carrots – 5 Beer Battered Onion Rings – 5
Ranch New Potatoes – 5 Loaded Fries – 9 Truffle Parmesan Fries – 6

Please inform staff of any allergies or intolerances before ordering.



DESSERTS

Mimos
WEST 2025

Christmas Pudding – 9

Served with brandy butter

Cheese Board – 12

Selection of cheese, crackers, chutney, pickles and fruit

Panna Cotta – 9

Red wine poached pear, vanilla panna cotta and toasted Almonds

Crumble – 9

Apple, Plum and Pecan crumble with clotted cream ice cream

Sticky Toffee Pudding – 9

Served with toffee sauce and clotted cream ice cream

Vegan Dark Chocolate torte – 9

Rich dark chocolate torte with raspberry centre served with raspberry sorbet

Biscoff Affogato – 6

Clotted cream ice cream, caramel sauce and double shot of house espresso



FESTIVE KIDS

MIMOSA
EST 2025
Menu

STARTERS

Beetroot Hummus – 6

Served with sourdough or vegetable batons
(G,SS,S) (V,VG)

Soup of the Day – 5

Served with sourdough and butter (V,VG)

Cheesy Garlic Bread – 6

(G,D) (V)

MAINS

Roast Turkey – 15

Served with roast potatoes, carrots, sprouts,
stuffing and gravy (D,S,SY)

Crispy Fish Goujons – 9

Served with Chips and Peas (G, F, D)

Beef Burger – 10

Served with skin on fries and slaw (G, D, E, S, M)

Mac and Cheese – 9

Pasta in a creamy cheese sauce (G, D) (V)

DESSERTS

Vanilla Ice Cream (2 Scoops) – 5 (D)

Sticky Toffee Pudding – 6

Served with ice cream (G,D,E,N) (V)

Some of our dishes contain the following allergens

G–Gluten, D–Dairy, S – Sulfates, F–Fish, MO–Molucs, C–Celery,
M–Mustard, LO–Lopin, SY–Soy, SS–Sesame, N–Nuts, CR –Crustacean,
P–Peanuts, E–Eggs

or

Are suitable for vegetarian and vegans

V – Vegetarian, VG– Vegan