Starters

French Sourdough Bread with Olive oil & Balsamic £ 3.50
Marinated Olives £ 4.00
Mum's Lentil Soup £ 7.50
Garlic-Butter Mushrooms *with warm bread* £ 8.00
Grilled Halloumi £ 9.00
Served with marinated avocado & sesame seeds

Goats Cheese Tart £ 9.50
Fig & caramelised onion tart, with rocket & a mustard & orange dressing

Salt & Pepper Calamari £ 9.50
mixed leaves salad, accompanied with a homemade tartar & walnut sauce

Scallops & Crispy Chorizo £ 14.00
Served with a pea puree & Pomegranate seeds

Jumbo Shrimps £ 14.00
Garlic, Lemon & Chilli served with warm bread

Mixed Mezze Plate £ 15.00
Olives, Hummus & Tatziki with warm bread

Steak

Sirloin *(250g)* £ 25.00
Ribeye *(250g)* £ 28.00
Fillet Mignon *(250g)* £ 33.00
T bone *(550g)* £ 38.00
Surf & Turf *Fillet Mignon (250g) with Jumbo Shrimps* £ 41.00

Special Cuts To Share

Cote de Boeuf *(800g) for 2 ppl* £ 75.00
Tomahawk *(1kg) for 2 ppl* £ 110.00
Mosaic Steak Board *(1.5kg) for 4 ppl* £ 140.00
Cote de Boeuf, Fillet Mignon, Sirloin (including 2x sauces)

Choice of Sauces £ 3.00

Green Peppercorn, Red Wine, Garlic Butter, Bernaise, Mushroom Sauce

All of our steaks are 30 days dry aged. Cooked to order and served with a choice of homemade skin-on fries or mashed potato.

Sides

Sauteed Mushrooms £5.00
Tender Stem Broccoli In A Garlic & Herb Butter £5.00
Green Beans In A Garlic & Herb Butter £5.00
Spinach, Chilli & Garlic £7.50
Side Salad £5.00
Macaroni Cheese £7.50
Homemade Skin-on Chunky Fries £4.50
Sweet Potato Fries £6.50
Mashed Potato £4.50
Spring Onion Mash £5.00

Meat

Pan-fried Chicken Supreme *Cooked with a creamy Parmesan sauce, served with spinach and mashed potato.* 16.50

Lamb Shank *Slow-cooked lamb on the bone, served with Mashed potato, green beans, baby broccoli, carrots & red wine sauce* 23.50

Beef Rib *Slow-cooked, red-wine-glazed short ribs served with mashed potato, green beans, green courgettes & carrots* 22.00

Mosaic Beef Burger *Served in a brioche bun with romaine lettuce, tomato,pickles, cheese,red onion marmalade & homemade chunky skin-on fries* 14.50

Grilled Chicken Burger *Served in a brioche bun with romaine lettuce, tomato,pickles, cheese,red onion marmalade & homemade chunky skin-on fries.* 14.50

Halloumi Burger *Served in a brioche bun with romaine lettuce, tomato, pickles, hummus and homemade chunky skin-on fries* 14.50

Fish, Salad & Pasta

Pan-fried Salmon Fillet £ 19.00
With mashed potato, spinach and a cherry tomato & caper sauce.

Mosaic Special Salad *mixed leave salad, cherry tomato marinated avocado, grilled chicken, goats cheese & crispy bacon* £ 17.50

Courgette & Mixed Pepper Penne £ 12.50
In a light cream & tomato sauce (Add chicken £3.50)

Sea Food Linguine £16.00
Includes mussels, prawns, squid with fresh red chillies & cherry tomatoes

Vegan

Vine Leave Sarma £16.50
Fresh grape leaves stuffed with rice, herbs amd vegetables served with fresh yoghurt and Drizzled with a garlic butter, herb and pepper pasta sauce

Sunday Roast

Roast Beef *Slow-cooked Beef On The Bone, Roast Potatoes, Cauliflower Cheese, Vegetables, Yorkshire Pudding And Gravy* £22.00

Roast Lamb *Slow-cooked Lamb On The Bone, Roast Potatoes, Cauliflower Cheese, Vegetables, Yorkshire Pudding & Gravy* £23.00

Roast chicken *Free-range chicken supreme, roast potatoes, cauliflower cheese, vegetables, yorkshire pudding & gravy.* £17.50

Butternut Squash, *spinach & mushroom wellington, roast potatoes, cauliflower cheese, vegetables, yorkshire pudding & gravy.* £16.50

Kids Menu

Burger with fries £7.00
Penne Pasta £7.00
with homemade tomato sauce and parmesan cheese
Grilled Chicken *with mashed potato and peas* £7.00
Fish Fingers *with fries and peas* £7.00

Ice Cream *2 scoops*
Strawberry, Vanilla, Choclate £4.00

Desserts

Homemade Cheesecake £7.00
Homemade Sticky Toffee Pudding £7.00
Toffee sauce & vanilla ice cream
Homemade Warm Chocolate Brownie £7.00
Served with vanilla ice cream
Homemade Roulade *Mixed berry & white chocolate* £7.00
Baklava *Golden brown filo pastry with a thick middle layer* £7.00
of crushed pistachio nuts topped with syrup & served with vanilla ice cream
Ice Cream *(3 scoops) Chocolate, Strawberry or Vanilla* £7.00
Cheese Board for Two £18.00
A selection of three cheeses served with crackers, chutney, apples & grapes

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.
If you have a food allergy or intolerance : please speak to your server for more information about our ingredients.

Drinks

Soft Drinks, *Coca Cola, Diet coke, Coke zero, Fanta, Lemonade, Ginger Beer, Ginger Ale, Elderflower Tonic*	£3.50
Red Bull	£4.00
Fruit Juices *Apple, Orange, Pineapple, cranberry*	£2.50
Still water *Large*	£3.50
Sparkling Water	£3.50



Hot Drinks

Tea *English breakfast , Camomile, Early Grey, Red berries, Peppermint, Green Tea, Fresh Mint Tea*	£2.50
Espresso	£2.20
Americano	£2.20
Latte	£2.95
Cappuccino	£2.95
Hot chocolate	£2.95
Liquer Coffee *Choose from Whiskey, Baileys, Dark Rum or Amaretto*	£8.50

Draught Lager

	Half Pint	Pint
Kronenbourg 1664 *Peppermint, Green Tea, Fresh Mint Tea*	£3.50	£6.50

Bottled Beers

Corona	£5.50
Estrella	£5.50
Peroni	£5.50
Birra Moretti	£5.50
Brewdog IPA	£5.50
Heineken 0%	£5.50

Cider

Aspals	£6.50
Kopparberg Strawberry & Lime	£6.50

Spirits & Liqueurs

	Single	Double
Vodka *Ketel one, Grey goose, Belvedere*	£9.00	£11.00

Gin

	Single	Double
Tanqueray no.10	£8.00	£10.00
Hendricks	£9.00	£11.00
Sipsmith	£9.00	£11.00
Monkey 47	£10.00	£12.00

Selection of flavoured gins also available please ask server

Rum

	Single	Double
Kraken	£7.00	£9.00
Old J spiced	£7.00	£9.00
Havana club 7	£7.00	£9.00
Captain Morgan dark & spiced	£7.00	£9.00

Whisky & Bourbon

	Single	Double
Jameson	£7.50	£9.50
Jack Daniels	£7.50	£9.50
Woodford Reserve	£8.00	£10.00
Glenfiddich 12 years	£9.00	£11.00
Lagavulin 16 yr	£10.00	£12.00
Hibiki Japanese Harmony	£10.00	£12.00

Brandy

	Single	Double
Martell	£7.00	£9.00
Courvoisier	£7.00	£9.00
Hennessy	£8.00	£10.00

Tequila

	Single	Double
Sierra Blanco	£6.50	£8.50
Patron Silver	£8.50	£10.50

Liqueurs

	Single	Double
Sambuca	£6.00	£8.00
Baileys	£6.00	£8.00
Disaronno	£6.00	£8.00
Cazcabel Honey	£6.00	£8.00
Cazcabel Coffee	£6.00	£8.00

House spirits also available — *6.00 for 25ml, 8.00 for 50ml*

Cocktails

Passionfruit Martini £11.50
A delicious modern classic cocktail of passionfruit, vanilla vodka, vanilla syrup, Passoa liqueur, pineapple juice

Margarita £11.50
The best way to enjoy tequila, the classic margarita is shaken with cointreau and lime juice, served straight up with a salt rim

Espresso Martini £11.50
A smooth blend of coffee & Vodka guaranteed to put a spring in your step

Cosmopolitan £11.50
This drink may be pink but it still has quite a bite to it! Vodka shaken with Cointreau, lime and cranberry juices

Amaretto Sour £11.50
This Amarettos classic frothy treat, is shaken with lemon juice, egg white and then topped with a dash of angostura bitters

Long Island Ice Tea £11.50
A smashing combination with your favourite 5 white spirits, lemon juice, sugar and coca cola

Negroni £11.50
The italian classic combining Campari, Gin and sweet vermouth

Old Fashioned £11.50
A true "Cocktail" in the "Old Fashioned" meaning of the word, designed to soften the alcoholic bite while bringing the best out of a quality Bourbon slowly stirred with sugar, Angostura Bitters, orange zest and ice

Mojito £11.50
A tall, refreshing Cuban signature cocktail of Rum, lime juice, sugar and mint churned over ice and topped with soda

Aperol Spritz £11.50
Aperol and Prosecco topped with soda and an orange slice Slightly sweet, herbal and refreshing