

# DINNER MENU

Spiced Padron peppers 3.5 (vg)

Marinated mixed olives 3.5 (vg)

Ham-hock & cheddar croquettes, tomato jam 4.5

Steamed edamame beans, seaweed & sesame 3.5 (vg)

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Thai sweet potato soup, sourdough & butter 6 (vg)

Mark's Cotswold sourdough & whipped butter 4 (v)

Chicken liver parfait, pear chutney & toasted brioche 7.5

Scorched mackerel, sunflower seeds, white soy & Cos lettuce 7.5

Salt baked beetroot, pumpernickel, goat's curd & horseradish 7.5 (v)

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Beer battered market fish, chips, peas & curry sauce 13.9

Miso-glazed cauliflower, mushroom 'XO' sauce & tahini 13.5 (vg)

Roast stone bass, braised kohlrabi, crab, coconut & curry 17.5

Teriyaki quail, sausage meat, smoked bacon, white & green beans 17.5

Red wine braised ox cheek, roast cauliflower, horseradish mash & granola 18.5

Dry-aged sirloin steak with chips, dressed leaves & Café de Paris butter 22.5

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Chips / Broccoli & spiced butter / Onion rings / Dressed leaves 3.5

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Warm dark chocolate mousse & griottine cherries 6.5

Iced honey parfait, pear sorbet & toasted buckwheat 6.5

Sticky date pudding, toffee sauce & banana ice-cream 6.5

Elderflower panna cotta, blackberries, roast white chocolate & honeycomb 6.5

Truffle single Gloucester, Gloucestershire brie, Oxford blue, fig jelly & crackers 8.5

Home-made ice-cream & sorbet selection 1.75 per scoop

The Mousetrap Inn, Lansdowne, Bourton-on-the-Water, GL54 2AR

[www.themousetrapinn.co.uk](http://www.themousetrapinn.co.uk) 01451 820579