



Dinner Menu

(In-house guests and bookings only)

Marinated mixed olives £4

Ham-hock & Cheddar croquettes, tomato jam £5

Spiced Padron peppers (vg) £4

-

Mark's Cotswold Bakery sourdough & salted butter £5.50

Mozzarella & basil pannacotta, Heritage tomatoes & olive tapenade (v) £8.50

Smoked mackerel pate, lavosh flatbread, pickled cucumber & black sesame £8.50

Black pudding Scotch-egg & The Mousetrap's brown sauce £8.50

-

Miso-glazed cauliflower, shiitake 'XO' & tahini dressing (vg) £14.50

Fish & chips, mushy peas & curry sauce £14.90

Roast stone-bass, kohlrabi, crab, coconut & curry sauce £19.50

Red-wine braised Ox cheek, polenta, parmesan, pine-nut pesto & broccoli £20.50

Dry-aged sirloin steak, Cafe de Paris butter & chips £23.50

-

Chips / Broccoli & spiced butter £4 each

-

White chocolate, elderflower & English strawberry tart £7.50

Sticky date pudding, toffee sauce & banana ice cream £7.50

Coconut & kaffir posset, mango sorbet & warm Madeleines £7.50

Cheese of the day, chutney, fruit & crackers £5.50

(Elements & Dishes are Subject to Change)