



Spiced Padron peppers **£3.5** (vg)

Marinated mixed olives **£3.5** (vg)

Chicken fat edamame beans **£3.5**

Cheese & marmite gougère, truffle honey **£3.5** (v)

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Mark's Cotswold Bakery sourdough, whipped butter (v) **£4.8**

Whipped goats' curd, salt-baked beetroot, walnut & balsamic (v) **£7.4**

Black pudding scotch-egg & The Mousetrap's brown sauce **£7.4**

Picked Cornish crab, avocado, lime & crispy potato **£8.9**

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Fish & chips, garden peas & curry sauce **£13.1**

Miso-glazed cauliflower, shiitake 'XO' sauce & sesame dressing **£12.9** (vg)

Roast stone bass, braised kohlrabi, crab, coconut & curry sauce **£17.2**

Farncombe Estate Turkey, pommes anna, parsnip, carrot & bacon **£19.5**

Dry-aged sirloin steak, chips, Café de Paris butter, shallot & rocket salad **£22.6**

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Chips / Broccoli & spiced butter / **£3.5 each**

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Dark chocolate, buttermilk & griottine cherry 'Black Forest' **£6.7**

Sticky date pudding, toffee sauce & banana ice-cream **£6.7**

Christmas pudding parfait, pistachio, quince & fig **£6.7**

Truffled Brie on fruity sourdough, dried grapes & apple chutney **£5.5**

The following food allergens are/may be used in the kitchen at The Mousetrap Inn – Celery, Gluten, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Peanuts, Sesame Seeds, Shellfish, Soya, Sulphites, Tree Nuts