

Lunch Menu

12 – 2.30

Chicken fat Edamame beans £3.5

Marinated mixed olives £3.5 (vg)

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

Marks'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

Venison ragout, orzo pasta & parmesan £12.5

Fish & Chips, peas & curry sauce £13.1

Brisket cheeseburger, sesame bun, tomato jam & chips £12.9

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

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

Cured salmon, crème fraiche & cucumber sourdough bagel, chips £9.5

Chips / Broccoli & spiced butter £3.5 each

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 & chutney £5.5

The following food allergies 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