



Sunday 12th September

-

Marinated olives **£4** (vg)

Spiced Padron peppers **£4** (vg)

Ham hock & cheddar croquettes, tomato jam **£5**

Oaty sourdough, whipped Marmite butter & crispy shallots **£5.5** (v)

Black pudding Scotch-egg & The Mousetrap's brown sauce **£8.5**

Chicken liver parfait, toasted brioche & pear chutney **£8**

Butternut squash panna cotta, sweet & sour onions, feta & granola **£8.5**

Salmon tartare, wasabi mayo, granny smith & soda bread **£8.5**

Dry-aged sirloin of beef, Yorkshire pudding, roasties, veg & gravy **£18.5**

Rolled pork belly, thyme & onion stuffing, roasties, veg & gravy **£16.5**

Miso-glazed cauliflower, shiitake 'XO' & tahini dressing **£13.5** (vg)

Roast monkfish, kohlrabi Pad Thai, tamarind, tofu & cashew **£19.5**

Fish & chips, peas & curry sauce **£14.5**

Chips / Broccoli & spiced butter / Shallot, rocket & parmesan salad **£4**

Mango cheesecake & coconut sorbet **£8**

Sticky date pudding, toffee sauce & banana ice-cream **£8** (v)

Blue murder, Cotswold brie & Somerset cheddar, crackers & fig jelly **£10**

Delicious flapjack **£2** (v)

Yoghurt sorbet **£2** (v)

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