

# MOUSEHOLE

*Deli & Kitchen*

# MENU

Served  
12 - 4 / 5 - 9

## Nibbles £5

- House Marinated Manchego Cheese
- Pink Peppercorn, Tarragon, Chilli
- Marinated Mixed Olives
- Applewood Smoked Mixed Nuts
- Bread, Oil & Balsamic
- Marinated Cornish Anchovy Fillets
- Crispy Pork Rind

## Small Plates

- Cauliflower Samosas & Bengali Beetroot Ball** 9.5  
Tamarind Sauce, Kachumber, Cashew & Coriander Chutney
- Wild Mushroom Sur Croute** 9.5  
Cashew Cheese, Crispy Enoki, Pickled Shimeji, Black Garlic
- Dexter Beef Cheek Samosa** 10  
Cranberry Sauce. Cashew & Coriander Chutney, Tamarind
- Crab Rarebit** 10  
Mustard Dressing, Leaves, Herb Oil



## Drink Specials £10

Winter Berry Fizz  
Pink Gin, Mixed Berries, Tonic

Italian Spritz  
0% Sparkling Reisling,  
Lyers Italian Tonic, Fever tree



## Day Boat Specials

- Pan Fried Hake** 20  
Tomato & Fennel Moroccan Spiced Sauce, Greens, Fennel Croquette
- Roasted Monkfish** 22.5  
Goan Curry, Pilaf Rice, Pak Choi
- Whole Megrim Sole** 20  
Garlic, Potatoes, Provençal Vegetables & Saphire Butter



## Mains

- Vegan Paella (P.B)** 25  
Tempura Banana Blossom, Crispy Chickpeas, Petit Pois, Bomba Rice
- Dexter Beef Curry** 22.5  
Pilaf Rice, Pakora, Asian Slaw, Mango Chutney
- Cannon Of Venison** 25  
Venison Pudding, Celeriac Puree, Tenderstem Broccoli, Venison Gravy

## Sides £5

- Seasonal Greens
- Crushed Garlic Potatoes'
- Provençal Vegetables
- Skin On Fries
- Pilaf Rice



If you have a food allergy or a special dietary requirement please inform a member of our hospitality team!