

M U S T A R D


TO GET YOU GOING


Portobello gin negroni 6.50

Portobello craft lager 3.95










Pimm's Royale Punch 7.50

Prosecco St. Clements 4.95

Marinated olives 2.95 
green & black


Chargrilled garlic bread 3.50 
parsley butter

STARTERS

*Seasonal soup 	5.50
herb oil & garlic croutons	
Steamed English asparagus  	7.95
balsamic brown butter	
Tuna & black olive salad 	6.95
chopped egg, fennel & radish	
Deep fried squid	6.95
red pepper salsa	
Crumbled Rosary goat's cheese  	6.95
tomatoes & toasted almonds	
Smoked salmon & watercress salad 	7.95
horse radish cream & pickled beetroot	
Potted crab & toast	8.95
celeriac mayonnaise	
*Smoked mackerel paté	5.95
pickled cucumber	
*Warm woodland mushrooms  	5.95/10.95
lentils, herb oil & sour cream	
Rare roast beef salad 	7.95
capers & mustard mayonnaise	

LUXURY HOT SANDWICHES

all served with chips

Club sandwich	13.95
grilled free range chicken breast, streaky bacon & egg mayonnaise	
"Wookey Hole" cheddar toastie 	9.95
mature cheddar & caramelised onion melt, double fried egg	
Cheese burger	11.95
Mature cheddar or Kentish blue, streaky bacon, caramelised onion	

WEEKEND BREAKFAST & BRUNCH

Saturday & Sunday 10am - 5pm

VEGAN MENU AVAILABLE

Vegetarian 

Gluten free 

MAINS

*Roast salmon fillet 	13.95
watercress salad, shallots, tomato & basil	
MUSTARD fish cake	12.95
creamed leeks & poached free range egg	
Sea bass & tender stem broccoli 	16.95
golden raisin & pine nut dressing	
Prawn linguini	13.95
lemon, garlic, chilli, mint & rocket	
Fried eggs & aubergine  	11.95
double eggs, pine nuts, spiced aubergine & chips	
*Somerset Brie tart 	10.95
rhubarb & walnut salad	
*Chargrilled chicken salad	12.95
asparagus & mustard dressing	
Roast Norfolk chicken breast 	13.95
tarragon butter & woodland mushrooms	
Steak & chips 	13.95
rump steak, garlic butter, salad garnish	
250g Scotch rib eye steak 	19.95
roast tomato, salsa verde & mash	
Chargrilled Wiltshire pork belly 	13.95
apple, celeriac slaw, pickles & candied walnuts	

SET MENU

2 courses 13.95 3 courses 16.95

Select from items marked with a *

Tuesday - Friday lunch & dinner / Saturday dinner

SIDES

Creamed potatoes or chips	3.50
Garden peas	2.95
Spiced aubergine	3.50
Tomato & caper salad	3.95
Mixed leaf salad, house dressing	3.95
Tender stem broccoli & chilli oil	4.95
Multigrain bread & seaweed salt butter	2.50

Allergies & intolerances: please ask a member of staff about the composition of your meal when you place your order.
A discretionary 12.5% service charge will be added to your bill

COCKTAILS

Mustard Gin Mary Portobello gin, tomato juice & MUSTARD's spice blend	5.50	East London Mojito East London Co. rum, fresh lime, mint & soda	6.95
English Garden Bubbles prosecco, portobello gin, elderflower cordial, mint & lemon	6.95	Dirty Cow Martini Black Cow Cornish vodka, Blackdown Essex vermouth & olives	7.95

SPARKLING

	125ml	Bottle
Prosecco Vaporetto, Italy NV - named after the "Little Steamer" boats that used to run along the canals of Venice	5.50	28
Champagne Gallimard Père & Fils, Brut, reserve, France NV - Fruity, dry, biscuity & easy drinking	8.95	45
Hattingley Valley Rosé, Hampshire 2013 - Hedgerow flowers, elegant & pure		39.50

WHITE & ROSÉ

	175ml	500ml	Bottle
Crisp & refreshing Italian grillo By our Sicilian friends at Cantine Paolini, 2014	5	15	18
Clean & bright French chardonnay Les Vignes d'Oc, 2016	6	16	21
Apply & blossomy Italian pinot grigio Dry & easy, Cantine Paolini, 2015	6.50	18	23
Pears & gooseberries sauvignon blanc Mamaku New Zealand, 2015	7	20	26
Lively & smooth French picpoul Font Mars, 2014			30
Argentinian fresh & peachy pinot gris Pulenta Estate, 2015			30
French elegance from Carré de Cesar Chablis (chardonnay), 2014			38
More oak & rich complexity from Burdundy Mâcon-Ige (chardonnay) "Château London", 2014			45
Rosé: hints of cherry & delicate herbs from Sciliy, Cantine Paolini, 2015			30
or From England, Hush Health, 2014	5.50	16	20

RED

	175ml	500ml	Bottle
Soft & fruity Italian frappato By our Sicilian friends at Cantine Paolini, 2015	5	15	18
Ripe Spanish tempranillo with subtle oak Solarena, 2013	6	16	21
Full bodied Australian shiraz viognier Circa, 2014	6.50	18	23
Hush Heath delivers classy English red Light & fresh pinot noir, 2015	7.50	23	30
Côté du Rhône, balanced French classic Espigouette, 2014	7.50	23	30
Berries and tobacco from Spain Rioja, Lopez de Haro, 2013			30
Juicy red berried beaujolais Domaine de la Rocaille, 2014			35
Pepper, liquorice, spice & tannins Châteauneuf-du-Pape, 'Closierie de Vaudieu', 2012			50

BEERS & CIDER

Brains Craft, Barry Island IPA, Wales, 330ml	4.95
Brains Craft, Golden Pale Ale, Wales, 330ml	4.95
Guinness, Dublin Craft Porter, Ireland, 500ml	5.95
Chapel Down Curious, Apple Cider, England, 330ml	3.95

SOFT DRINKS

Bleinhem Palace Water Still/Sparkling (75cl)	4
Luscombe Range Sicilian Lemonade/ Wild Elderflower/Ginger Beer	3.95
Juices Fresh Orange	3.50
Apple / Cranberry / Tomato	2.75
Selection of sodas, Coke & Diet Coke	2.75

ERICA'S SELECTION:

	175ml	500ml	Bottle
RED Willunga 100 "The Tithing", Grenache, Australia 2009	7.95	24.50	32.50
WHITE Viognier Fontarèche, France 2015	7.95	24.50	32.50
SPARKLING Hambledon Classic Cuvée, Hampshire 2011			45

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