

WELCOME

<i>Vodka & cranberry blush</i>	5.95
<i>Sloe Gin Royale</i>	6.95
Warm pumpkin seed bread, seaweed butter	2.95
Chargrilled garlic bread	2.95
Lemon marinated provencale olives	3.50
Smoked almonds	3.50

BRUNCH

Tue - Fri 10am-12pm / Weekends 10am-5pm

Warm pain au chocolat 🍷	2.25
Freshly baked croissant 🍷 butter & strawberry jam	2.50
Apple & sloe gin raisin compote 🍷 greek yogurt, granola & honey	4.95
St Ewes eggs on toast, scrambled or poached 🍷 double free range eggs, multigrain toast	5.95
Warm woodland mushrooms on brioche 🍷 creamed mushrooms, tarragon and watercress	5.95
Cumberland sausage bun roast tomato & mustard mayonnaise	6.95
Streaky bacon & Somerset Brie croissant caramelised onion chutney	6.95
Avocado & poached free range eggs on toast 🍷 chilli oil, lime & watercress	7.95
Belgian waffle, fried eggs & bacon double fried St Ewes eggs, steaky bacon and maple syrup	7.95
VEGGIE MUSTARD 🍷 poached free range eggs, roast tomato, spiced butternut squash, grilled red pepper, garlic woodland mushrooms, baked beans & multigrain toast	9.50
FULL MUSTARD poached free range eggs, Cumberland sausages, streaky bacon, woodland mushrooms, roast tomato, baked beans & multigrain toast	9.95
London Cure smoked salmon & scrambled eggs multigrain toast	9.95

STARTERS

Cream of curried parsnip soup 🍷 rosemary & garlic croutons	5.75
Apple & chargrilled bacon salad 🍷 blue cheese dressing & deep fried parsley	5.95
Salisbury goat's cheese & pine nut crostini 🍷 roast butternut squash, golden raisins & shallots	6.95
Avocado & London cure smoked salmon wholegrain mustard dressing	8.95
Potted Devonshire crab pickled cucumber, lemon & watercress	9.95
Pork & veal terrine pickles and red onion relish	6.95

Vegetarian 🍷

Gluten free 🍷

DAYTIME MENU

Mustard Green Menu Available
(suitable for vegans & vegetarians)

MAINS

Warm woodland mushrooms & lentil salad 🍷 🍷 crème fraîche, rocket & lemon oil	9.95
The Mustard hamburger Mature cheddar or Stilton, bacon, onion relish & chips	13.95
Roast Scottish salmon & spiced lentils 🍷 sour cream & rocket salad	14.95
Wookey Hole grilled cheese & caramelised onion 🍷 double fried egg & chips	9.95
Grilled chicken & bacon brioche avocado, mustard mayonnaise & chips	13.95
Lightly spiced roast beetroot skillet 🍷 🍷 fried free range eggs, pine nuts, chilli oil & chips	12.95
Salmon & cod fishcake poached free range egg & creamed leeks	12.95
Roast Norfolk chicken breast tarragon, mushrooms, creamed leeks & truffle oil	15.95
Chargrilled rump steak & chips 🍷 Scotch rump steak, garlic butter & salad garnish	15.95
Slow cooked duck leg 🍷 Armagnac prunes, capers & caramelised onion jus	16.95
Dry aged Scotch ribeye steak 🍷 caramelised onions & creamed potatoes	22.50
Stilton, butternut squash & pecan tart chicory & orange salad	11.95

CHRISTMAS MENU

3 courses 27.50
(see blackboard)

DECEMBER ROAST - £19.50

Saturday & Sunday 12-4pm

Roast Norfolk turkey breast with all the trimmings

Roast potatoes, honey roast carrots & parsnips,
braised red cabbage, chestnuts & sprouts,
thyme & chestnut stuffing, pig in blankets &
cranberry sauce

SIDES 🍷

Apple, rocket & mint salad	3.95
Chicory & orange salad	3.95
Creamed potatoes	3.50
Chips	3.50
Green beans & garlic butter	3.95
Tenderstem broccoli & chilli	3.95

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 Sipsmith gin, tomato juice & MUSTARD's spice blend	5.50	Mojito Havana Club Rum, fresh lime, mint & soda	6.95
English Garden Bubbles prosecco, Sipsmith gin, elderflower cordial, mint & lemon	6.95	Courvoisier Cognac Old Fashioned Courvoisier cognac, soda, bitters & sugar syrup	5.95

SPARKLING

	125ml	Bottle
Prosecco Vaporetto, Italy NV, 11% - Extra dry with a gentle perfume with wild apples and flowers	5.50	29
Champagne Gallimard Père & Fils, Brut, reserve, France NV, 12% - Fruity, dry, biscuity & easy drinking	8.95	47.50
Smith & Evans, Somerset, England, 2011, 12% - Hedgerow flowers, elegant & pure		39.50

WHITE & ROSÉ

	175ml	500ml	Bottle
Crisp & refreshing Italian grillo By our Sicilian friends at Cantine Paolini, 2014, 12%	5	15	18
Clean & bright French chardonnay Les Vignes d'Oc, 2016, 12%	6	16	22.50
Apply & blossomy Italian pinot grigio Dry & easy, Cantine Paolini, 2015, 12%	6.50	18	23
Dry & fresh sauvignon blanc Touraine, 2016, 13%	7.50	23	29
Lively & smooth French picpoul Font Mars, 2014, 12.5%			30
Light & dry Italian Soave Veneto, 2016, 12.5%			31
Domaine de Chevilly, Quincy, France 2015 Perfect partner for shellfish and goats cheese, 13.5%			32.50
French elegance from Les Crays Pouilly-fruissé, 2015, 14%			39
Rosé hints of cherry & delicate herbs Sciliy, Cantine Paolini, 2015, 11.5%	6	16	21

RED

	175ml	500ml	
Soft & fruity Italian frappato By our Sicilian friends at Cantine Paolini, 2015, 12%	5	15	18
Ripe Spanish tempranillo with subtle oak Solarena, 2013, 13%	6	16	21
Full bodied French Merlot Les Vignes d'Oc, 2015, 12.5%	6.50	18	23
Côté du Rhône, balanced French classic Espigouette, 2014, 14%	7.50	23	29
Fresh & medium Pinot Noir with notes of strawberries Villa des Croix, Languedoc, France 2015, 12.5%			25
Classic Syrah vieilles vignes, plummy & peppery Chateau La Bastide, Languedoc, France 2015, 13.5%			27
Berries and tobacco from Spain Rioja, Lopez de Haro, 2014, 13.5%			30
Earthy richness, fruity & floral Rosso di Montepulciano, Central Italy, 2015, 14%			32
French gamay gorgeousness Fluerie, Domaine Andre Colonge, 2015, 13%			37
Brilliant ruby red 'classico' cherry & violet aromas Chianti Classico, San Vincenti, Italy, 2012, 14%			39

SOFT DRINKS

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

BEERS & CIDER

Whitstable Bay blonde lager 4.5%	3.95
Samuel Smiths, Organic Lager, 5%	4.95
Pin Up, Session IPA, England, 330ml, 4.1%	4.95
Pin Up, Pale Ale, England, 330ml, 5.1%	4.95
Side Burns, Apple Cider, England, 330ml, 5.4%	4.95

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