

M U S T A R D

BRUNCH

SATURDAY & SUNDAY
10AM - 5PM

Bloody Mary
Portobello craft lager
Elderflower martini
Bucks fizz

5.50 Chargrilled garlic bread 🍷 3.50
3.95 parsley butter
5.95 Marinated olives 🍷 2.95
4.95 green & black

BREAKFAST

Freshly baked croissant 🍷 2.00
Pain au chocolat 🍷 2.25
Pain aux raisins 🍷 2.50
Toast & jam 🍷 2.50
multigrain toast & strawberry jam
Peach compote & yoghurt 🍷 4.95
granola & honey
Warm woodland mushrooms 🍷 5.95
tarragon cream & toasted brioche
Cumberland sausage bun 6.95
roast tomato & mustard mayonnaise
Streaky bacon & Somerset Brie croissant 6.95
caramelised onion chutney
Scrambled eggs on toast 🍷 5.95
double free range eggs, multigrain toast
Poached eggs on toast 🍷 5.95
double free range eggs, multigrain toast

LUXURY HOT SANDWICHES

all served with chips

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

WEEKEND SPECIAL SET MENU

3 courses 16.95

Soup or Blue cheese salad
Grilled Norfolk chicken or Scotch rump steak
garlic butter & chips
Raspberry sorbet & fruit compote
or
Chocolate & raisin croissant pudding

BRUNCH

Potted crab & toast 8.95
fennel slaw
Smoked salmon & scrambled eggs 9.50
multigrain toast
Smoked mackerel & poached eggs 9.50
multigrain toast
VEGGIE MUSTARD 🍷 8.95
poached free range eggs, roast tomato, spiced aubergine,
beetroot, marinated red pepper, garlic woodland
mushrooms, baked beans & multigrain toast
FULL MUSTARD 9.95
poached free range eggs, Cumberland sausages, streaky
bacon, woodland mushrooms, roast tomato, baked beans
& multigrain toast
Warm Somerset Brie tart 10.95
peach & walnut salad
Lightly spiced aubergine skillet 🍷 ⊗ 11.95
fried free range eggs, pine nuts, chilli oil & chips
MUSTARD fish cake 12.95
creamed leeks & poached free range egg
Chargrilled chicken salad 13.95
tenderstem broccoli & garlic croutons

COCKTAIL JUGS - 15.00

BLOODY MARY - GIN MARY - PIMM'S - SEEDLIP

VEGAN MENU AVAILABLE

Vegetarian 🍷

Gluten free ⊗

SIDES 🍷

Creamed potatoes or chips 3.50
Extra sausage 1.95
Extra streaky bacon (2 rashers) 1.95
Baked beans 1.50
Woodland mushrooms 1.95
Extra Cornish free range egg 1.25
Mixed leaf salad 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 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	Cosmo Spritz East London Co. vodka, triple sec & cranberry juice	6.50

SPARKLING

	125ml	Bottle
Prosecco Vaporetto, Italy NV, 11% - 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, 12% - Fruity, dry, biscuity & easy drinking	8.95	45
Hattingley Valley Rosé, Hampshire 2013, 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	21
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
Argentinian fresh & peachy pinot gris Pulenta Estate, 2015, 12.5%			28
Lively & smooth French picpoul Font Mars, 2014, 12.5%			30
More oak & rich complexity from Burdundy Mâcon-Ige (chardonnay) "Château London", 2014, 12.5%			37
French elegance from Les Crays Pouilly-fruissé, 2015, 14%			39
Rosé: hints of cherry & delicate herbs from Sciliy, Cantine Paolini, 2015, 11.5%	6	16	21
Chateau Roubine, Provence, 2016, 13%			38

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
Crisp & juicy cabernet sauvignon Domaine Monte d'Hortes, 2015, 13.5%			28
Berries and tobacco from Spain Rioja, Lopez de Haro, 2013, 13.5%			30
French gamay gorgeousness Moulin-à-Vent, Domaine Les Fines Graves, 2015, 13.5%			37
Pepper, liquorice, spice & tannins Châteauneuf-du-Pape, 'Closierie de Vaudieu', 2012, 14.5%			39

BEERS & CIDER

Brains Craft, Barry Island IPA, Wales, 330ml, 6%	4.95
Guinness, Dublin Craft Porter, Ireland, 500ml, 3.8%	5.95
Chapel Down Curious, Apple Cider, England, 330ml, 5.2%	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:

SPARKLING

Hambledon Classic Cuvée, Hampshire 2011	Bottle 45
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Toasty & complex with aromas of plums & green apple, 12%

WHITE

Domaine de Chevilly, Quincy, France 2015	32.50
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Perfect partner for shellfish & goats cheese, 13.5%

RED

Chateau Durfort Vivens, Margaux, France, 2010	32.50
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Elegant, medium bodied a light classic style of Bordeaux, 13%

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