

## WELCOME

<i>Bucks fizz</i>	4.95
<i>Whitstable Bay blonde lager 4.5%</i>	3.95
<i>Cranberry collins</i>	5.95
<i>Bloody Mary</i>	5.50
Chargrilled garlic bread	2.95
Lemon marinated olives	3.50

## BRUNCH

Freshly baked croissant or pain au chocolat 🍷	2.25
Strawberry compote & yoghurt 🍷 granola & honey	4.95
Eggs on toast, scrambled or poached 🍷 double free range eggs, multigrain toast	5.95
Warm woodland mushrooms 🍷 tarragon cream & toasted brioche	5.95
Cumberland sausage bun roast tomato & mustard mayonnaise	6.95
Streaky bacon & Somerset Brie croissant caramelised onion chutney	6.95
Avocado & poached eggs 🍷 multigrain toast & watercress	7.95
VEGGIE MUSTARD 🍷 poached free range eggs, roast tomato, spiced aubergine, grilled red pepper, garlic woodland mushrooms, baked beans & multigrain toast	8.95
FULL MUSTARD poached free range eggs, Cumberland sausages, streaky bacon, woodland mushrooms, roast tomato, baked beans & multigrain toast	9.95
Smoked salmon & scrambled eggs multigrain toast	9.50
Smoked mackerel paté & poached eggs multigrain toast	9.50

## DESSERTS

Chocolate brownie with honeycomb ice cream	6.50
Vanilla ice cream butterscotch sauce	5.50
Raisin bread & butter pudding fruit compote & toasted almonds	5.95
Peach melba, raspberry sorbet vanilla ice cream & flaked almonds	7.00
Eton mess whipped cream, meringue & fresh strawberries	6.50
Chocolate & salt caramel tart vanilla ice cream & toasted hazelnuts	7.50
Selection of seasonal cheeses	8.75

# MUSTARD

## WEEKEND BRUNCH MENU 10AM-5PM

### COCKTAIL JUGS - 15.00

BLOODY MARY - GIN MARY - PIMM'S - MOCKTAILS

## DAYTIME

Deep fried crispy sesame squid lemon mayonnaise, chilli & lime	6.95
Potted crab & toast avocado & mango	8.95
"Wookey Hole" cheddar melt 🍷 mature cheddar & caramelised onion melt, double fried egg	9.95
Somerset Brie tart caramelised onions & walnuts	10.95
Lightly spiced aubergine skillet 🍷 ☒ fried free range eggs, pine nuts, chilli oil & chips	11.95
Cheese burger Mature cheddar or Kentish blue, streaky bacon, caramelised onion	12.95
Salmon & cod fishcake poached free range egg & creamed leeks	12.95
Steak & chips ☒ Scotch steak, garlic butter & salad garnish	13.95
Grilled chicken & bacon brioche grilled free range chicken breast, streaky bacon, lemon mayonnaise	13.95
Seafood linguini prawns, mussels, squid, tomato, chilli & rocket	13.95

### WEEKEND ROAST - £19.50

#### Saturday & Sunday 12-4pm

Scotch rib eye beef or

Roast Norfolk chicken breast

Yorkshire pudding, roast potatoes,  
seasonal vegetables,  
horseradish cream & onion gravy

## SIDES 🍷

Apple, rocket & mint salad	2.95
Spiced aubergine & pine nuts	2.95
Creamed potatoes or chips	2.95
Baked cream & basil vine tomatoes	2.95
Green beans & garlic butter	3.95
Tenderstem broccoli & chilli	3.95

Vegetarian 🍷

Gluten free ☒

## Mustard Green Menu Available

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	Mojito Havana Club Rum, fresh lime, mint & soda	6.95
English Garden Bubbles Prosecco, Portobello gin, elderflower cordial, mint & lemon	6.95	Sipsmiths Elderflower Martini Blackdown Vermouth, vodka & elderflower cordial	5.95

## 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 Paso a Paso Cosecha, Spain 14%	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
Elegant, medium bodied, a light classic styled Bordeaux Margaux, Chateau Durfort Vivens, 2010, 13%			39.50

## BEERS & CIDER

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

## HOUSE SELECTION:

### SPARKLING

Hambledon Classic Cuvée, Hampshire 2011	Bottle 45
---	--------------

Toasty & complex with aromas of plums & green apple, 12%

### WHITE

Domaine de Chevilly, Quincy, France 2015	32.50
--	-------

Perfect partner for shellfish & goats cheese, 13.5%

### RED

Chateau Noaillac, Medoc, France 2009	32.50
--------------------------------------	-------

A wonderfully fruity body & great value Bordeaux, 14%

## 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

A discretionary 12.5% service charge will be added to your bill