

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% - 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
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	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 Chevilley, Quincy, France 2015 Perfect partner for shellfish and goats cheese, 13.5%			32.50
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 Scily, 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
Berries and tobacco from Spain Rioja, Lopez de Haro, 2013, 13.5%			30
Rosso di Montepulciano, fruity & floral Italy, 2015, 14%			32
French gamay gorgeousness Fluerie, Domaine Andre Colonge, 2015, 13%			37
Chateau Noaillac, Medoc, France, 2009 a wonderfully fruity body & great value Bordeaux, 14%			39

SOFT DRINKS

Bleinhem Palace Water Still (75cl)	4
Bleinhem Palace Water Sparkling (75cl)	4
Luscombe Range Sicilian Lemonade	3.95
Wild Elderflower 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

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