



M U S T A R D

DAYTIME MENU

10AM - 5PM

Bucks fizz	4.95	Marinated olives 	2.95
Whitstable Bay blonde lager 4.5%	3.95	green & black	
Chapel Down Apple Cider, 5.2%	3.95	Chargrilled garlic bread 	3.50
Bloody Mary	5.50	parsley butter	


BREAKFAST 10AM-12PM

All butter croissant 	2.00
Pain au chocolat 	2.25
Toast & jam  multigrain toast & strawberry jam	2.50
Peach compote & yoghurt  granola & honey	4.95
Poached eggs on toast  two free range eggs & multigrain toast	5.95
Raisin bread & butter pudding poached strawberries & toasted almonds	5.95
Streaky bacon & Somerset Brie croissant caramelised onion chutney	6.95
Cumberland sausage bun roast tomato & mustard mayonnaise	6.95
Avocado & poached eggs  multigrain toast	7.95
Smoked salmon & scrambled eggs multigrain toast	9.50

*all our eggs are Cornish free range from St.Ewe

LUXURY HOT SANDWICHES 12PM-5PM

all served with chips

"Wookey Hole" cheddar toast 	9.95
mature cheddar & caramelised onion melt, double fried egg	
The Mustard hamburger	11.95
Mature cheddar or Kentish blue, bacon, onion relish	
Grilled streaky bacon & chicken brioche	12.95
lemon mayonnaise	

SET MENU

2 courses 13.95 / 3 courses 16.95

Pea & mint soup (v)
Bacon, blue cheese, runner bean & walnut salad
Warm Somerset brie tart (v)
Roast chicken leg, chargrilled summer vegetables & balsamic dressing
Fruit compote & raspberry sorbet
Raisin bread & butter pudding

LUNCH 12PM-5PM

Garden pea & mint soup  herb oil & garlic croutons	5.50
Sauté of woodland mushrooms  	5.95
tarragon cream & toasted brioche	
Deep fried crispy sesame squid	6.95
red pepper salsa, chilli & lime	
Salisbury goats cheese salad  	6.95
roast peaches, toasted hazelnuts & mint	
Roast vine tomatoes & mozzarella  	7.95
sherry vinaigrette, black olives & basil	
Lightly spiced aubergine skillet  	11.95
fried free range eggs, pine nuts, chilli oil & chips	
Salmon & cod fish cake	12.95
creamed leeks & poached free range egg	
Chargrilled Norfolk chicken breast salad	13.95
tenderstem broccoli, garlic croutons & poppyseeds	
Roast Scottish salmon fillet 	13.95
aubergine, tomato & red pepper relish	
Steak & chips 	13.95
Scotch rump steak, garlic butter & salad garnish	
Prawn linguini	13.95
lemon, garlic, chilli, mint & rocket	

FRESH & PEACHY PINOT GRIS

PULENTA ESTATE £28.00

full wine & drinks list overleaf

VEGAN MENU AVAILABLE

Vegetarian 

Gluten free 

SIDES

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

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

Pin Up, Pale Ale, England, 330ml, 5.1%	4.95
Samuel Smiths, Organic Lager, 355ml, 5%	4.95
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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