

MUSTARD DAYTIME MENU

Set Menu 2 courses 14.95 / 3 courses 17.95 see blackboards


Bucks Fizz 4.95 Cold pressed green juice 4.50 Fresh orange juice 3.50

Welcome

Lemon & fennel marinated olives 3.50  / Chargrilled garlic & herb bread 2.95 

Brunch : Tuesday - Friday 10am-12pm, Saturday & Sunday 10am-5pm

Freshly baked croissant with butter & strawberry jam / Pain au chocolat 2.25 


St. Ewes Cornish free range eggs on toast, scrambled or poached 5.95 


Warm woodland mushrooms & tarragon cream on toasted brioche 5.95 


Blackberry granola with Greek yoghurt & honey 5.95 

Streaky bacon & goats cheese croissant with caramelised onion chutney 6.95

Sussex cured smoked salmon & scrambled eggs on toast 9.95

Avocado on toast with poached free range eggs, lime & chilli oil 7.95 


Waffle with bacon, fried eggs & maple syrup / apple compote, vanilla cream & cinnamon sugar  6.95

Veggie Mustard : poached eggs, spiced lentils, baked beans, mushrooms, tomato, red pepper, toast 9.50 


Full Mustard : poached eggs, bacon, Cumberland sausages, baked beans, mushrooms, tomato, toast 9.95


Lunch : Tuesday-Sunday 12pm-5pm

Cream of pea & mint soup, garlic croutons & herb oil 5.75 


Orange, fennel, avocado & pumpkin seed salad with lemon citronette 6.50 

Avocado & London Cure smoked Salmon 8.95

Aubergine & red pepper crostini, golden raisins, cumin yoghurt & mint 6.95 


Wookey hole toastie, double fried eggs, caramelised onions & chips 10.95 

Grilled chicken & bacon brioche, avocado, rocket & chips 13.95

Imam Bayildi, double eggs, toasted pine nuts, garlic croutons & herb oil 11.95 


Prime beef burger, streaky bacon, mature cheddar or Roquefort & chips 13.95

Chargrilled rump steak frites, garlic butter, watercress & shallot salad 15.95 

Roast Scottish salmon with spiced lentils, crème fraîche & paprika 14.95 

Weekend roast : Scotch beef ribeye or Norfolk chicken breast £19.50, Saturday & Sunday 12-4pm

Yorkshire pudding, roast potatoes, mustard & horseradish cream with seasonal vegetables

Sides 

Salads : Apple, rocket & mint salad / Spring leaf salad 3.95

Greens : Purple sprouting broccoli with chilli oil / Green beans with garlic butter 3.95

Potatoes : Creamed / Chips 3.50

Vegetarian  Gluten free 

Mustard Green menu available

Allergens & intolerances : please advise a member of staff when you place your order.

A 12.5% discretionary 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	Hine Cognac Old Fashioned Hine cognac, soda, bitters & sugar syrup	5.95

SPARKLING

Prosecco Frassinelli, Italy NV, 11% - Extra dry with a gentle perfume with wild apples and flowers	125ml	Bottle	5.95	29.50
Champagne Gallimard Père & Fils, Brut, reserve, France NV, 12% - Fruity, dry, biscuity & easy drinking	8.95	47.50		
Furleigh Estate Rosé, Dorset, England, 2010, 12% - Dry & refined with subtle fruit flavours of red berries		49.50		

WHITE & ROSÉ

	175ml	500ml	Bottle
Crisp & refreshing Italian grillo By our Sicilian friends at Cantine Paolini, 2014, 12%	5.50	15	18
Clean & bright French chardonnay Les Vignes d'Oc, 2016, 12%	6	16	23
Apply & blossomy Italian pinot grigio Dry & easy, Cantine Paolini, 2015, 12%	6	16	23
Mineral & citrus perfection from Haut Pémions Muscadet Sèvre et Maine, France, 2016, 12%			25
Gooseberry & grapefruit, sauvignon and sémillon Château Haut Rian, Bordeaux, France, 2016, 12%			27
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
French elegance from Domaine Fèvre Chablis, Burgundy, France, 2016, 12.5%			39
Rosé hints of cherry & delicate herbs Sicily, Cantine Paolini, 2015, 11.5%	6	16	23

RED

	175ml	500ml	
Soft & fruity Italian frappato By our Sicilian friends at Cantine Paolini, 2015, 12%	5.50	15	18
Ripe Spanish tempranillo with subtle oak Paso a Paso, 2016, 13.5%	6	16	23
Full bodied French Merlot Les Vignes d'Oc, 2015, 12.5%	6	16	23
Fresh & medium Pinot Noir with notes of strawberries Villa des Croix, Languedoc, France 2015, 12.5%			25
Classic Syrah vieilles vignes, plummy & peppery Château La Bastide, Languedoc, France 2015, 13.5%			27
Côtes du Rhône, balanced French classic Espigouette, 2014, 14%	7.50	23	29
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 Fleurie, Domaine André 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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