

WELCOME

Vodka & cranberry blush	5.95
Sloe Gin Royale	6.95
Warm pumpkin seed bread, seaweed butter	2.95
Chargrilled garlic bread	2.95
Lemon marinated provencale olives	3.50
Smoked almonds	3.50

BRUNCH

Tue - Fri 10am-12pm / Weekends 10am-5pm

Warm pain au chocolat 🍴	2.25
Freshly baked croissant 🍴 butter & strawberry jam	2.50
Blackberry granola 🍴 greek yogurt & honey	5.95
St Ewes eggs on toast, scrambled or poached 🍴 double free range eggs, multigrain toast	5.95
Warm woodland mushrooms on brioche 🍴 creamed mushrooms, tarragon and watercress	5.95
Belgian waffle, apple compote & cinnamon sugar 🍴 vanilla cream & caramel sauce	6.95
Streaky bacon & Somerset Brie croissant caramelised onion chutney	6.95
Avocado & poached free range eggs on toast 🍴 chilli oil, lime & watercress	7.95
Belgian waffle, fried eggs & streaky bacon double fried St Ewes eggs & maple syrup	7.95
VEGGIE MUSTARD 🍴 poached free range eggs, roast tomato, roast beetroot, grilled red pepper, garlic woodland mushrooms, baked beans & multigrain toast	9.50
FULL MUSTARD poached free range eggs, Cumberland sausages, streaky bacon, woodland mushrooms, roast tomato, baked beans & multigrain toast	9.95
London Cure smoked salmon & scrambled eggs multigrain toast	9.95

STARTERS

Beetroot soup 🍴 ☒ herb oil & chive sour cream	5.75
Apple & chargrilled bacon salad ☒ blue cheese dressing & deep fried parsley	5.95
Salisbury goat's cheese & pine nut crostini 🍴 roast butternut squash, golden raisins & shallots	6.95
Avocado & London cure smoked salmon wholegrain mustard dressing	8.95
Curried potted brown shrimps pickled cucumber, lemon & watercress	8.95
Crispy fried duck free range egg & parsley salad	7.95

Vegetarian 🍴

Gluten free ☒

DAYTIME MENU

Mustard Green Menu Available
(suitable for vegans & vegetarians)

MAINS

Woodland mushroom & tarragon tart 🍴 celeriac purée & mushroom gravy	11.95
The Mustard hamburger Mature cheddar or Stilton, bacon, onion relish & chips	13.95
Roast Scottish salmon & spiced lentils ☒ sour cream & rocket salad	14.95
Wookey Hole grilled cheese & caramelised onion 🍴 double fried egg & chips	10.95
Grilled chicken & bacon brioche avocado, mustard mayonnaise & chips	13.95
Lightly spiced roast beetroot skillet 🍴 ☒ fried free range eggs, pine nuts, chilli oil & chips	12.95
Steamed sea bass & brown shrimp butter tenderstem broccoli & toasted almonds	16.95
Roast Norfolk chicken breast tarragon, mushrooms, creamed leeks & truffle oil	15.95
Chargrilled rump steak & chips ☒ Scotch rump steak, garlic butter & salad garnish	15.95
Slow cooked duck leg ☒ Armagnac prunes, capers & caramelised onion jus	16.95
Dry aged Scotch ribeye steak ☒ caramelised onions & creamed potatoes	22.50

SET MENU

2 courses 14.95 3 courses 17.95
(see blackboard)

WEEKEND ROAST - £19.50

Saturday & Sunday 12-4pm

Roast Norfolk chicken breast or Scotch ribeye beef
Roast potatoes, Yorkshire pudding
and seasonal vegetables

SIDES 🍴

Apple, rocket & mint salad	3.95
Winter leaf salad	3.95
Creamed potatoes	3.50
Chips	3.50
Green beans & garlic butter	3.95
Tenderstem broccoli & chilli	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 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	125ml	Bottle	8.95	47.50
Furleigh Estate Rosé, Dorset, England, 2010, 12% - Dry & refined with subtle fruit flavours of red berries	125ml	Bottle		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 semillon Chateau 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 Sciliy, Cantine Paolini, 2015, 11.5%	6	16	23

RED

	175ml	500ml	Bottle
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 Chateau La Bastide, Languedoc, France 2015, 13.5%			27
Côté 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 Fluerie, Domaine Andre 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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