

MUSTARD

EVENING MENU

Pimms punch 4.95

Whitstable Bay blonde lager 4.5% 3.95

Marinated olives 2.95 🍴

Portobello gin negroni 6.50

Spring Kir Royale 7.50

Chargrilled garlic bread 3.50 🍴

STARTERS

Garden pea & mint soup 🍴
herb oil & garlic croutons

Smoked Cornish mackerel & dill paté
pickled cucumber

Sauté of warm woodland mushrooms 🍴
tarragon cream & toasted brioche

Deep fried crispy sesame squid
red pepper salsa, chilli & lime

Salisbury goat's cheese salad 🍴 ☒
roast peaches, toasted hazelnuts & mint

Tenderstem broccoli & streaky bacon salad ☒
toasted almonds & poached egg

Crispy duck & rocket salad ☒
yoghurt & harissa dressing

Roast vine tomatoes & mozzarella 🍴 ☒
sherry vinaigrette, black olives & basil

London cure smoked salmon on toast
chopped egg & radish

Potted Devonshire crab
fennel mayonnaise

5.50

5.95

5.95

6.95

6.95

6.95

7.95

7.95

7.95

8.95

MAINS

Warm Somerset Brie & caramelised onion tart 🍴 10.95
roast peach & walnut salad

The Mustard hamburger 11.95
Mature cheddar or Kentish blue, bacon, onion relish & chips

Lightly spiced aubergine skillet 🍴 ☒ 11.95
fried free range eggs, pine nuts, chilli oil & chips

Pan-fried south coast plaice 12.95
creamed leeks & poached free range egg

Grilled streaky bacon & chicken brioche 12.95
lemon mayonnaise & chips

Steak & chips ☒ 13.95
Scotch rump steak, garlic butter & salad garnish

Prawn linguini 13.95
lemon, garlic, chilli, mint & rocket

Roast Norfolk chicken breast ☒ 14.95
tarragon butter, woodland mushrooms & truffle oil

Slow cooked confit duck leg ☒ 15.95
garden peas, carrots, bacon & mint

Line caught sea bass & cream potatoes ☒ 16.95
tenderstem broccoli, golden raisin & pine nut dressing

Dry aged Scotch rib eye steak ☒ 19.95
creamed basil baked tomatoes & rocket

SEASONAL SPECIALS

Roast Scottish salmon fillet ☒ 13.95
aubergine, tomato & red pepper relish

Chargrilled Norfolk chicken breast salad 13.95
tenderstem broccoli, garlic croutons & poppyseeds

FRESH & PEACHY PINOT GRIS

PULENTA ESTATE £28.00

full wine & drinks list overleaf

VEGAN MENU AVAILABLE

Vegetarian 🍴

Gluten free ☒

SET MENU

2 courses 13.95 / 3 courses 16.95

Pea & mint soup (v)
Blue cheese & hazelnut salad

Triple sausage & cabbage slaw
Warm Somerset brie tart (v)

Vanilla ice cream, chocolate sauce & toasted almonds
Poached peaches & raspberry sorbet

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, 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

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|---|--------------|
| 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 Durfort Vivens, Margaux, France, 2010 | 32.50 |
|---|-------|

Elegant, medium bodied a light classic style of Bordeaux, 13%

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