

WELCOME

<i>Vodka & cranberry blush</i>	5.95
<i>Sloe Gin Royale</i>	6.95
Warm pumpkin seed bread, seaweed butter	2.95
Chargrilled garlic & herb bread	2.95
Lemon marinated provençale olives	3.50
Smoked almonds	3.50

STARTERS

Beetroot soup  	5.75
herb oil & chive sour cream	
Deep fried Somerset brie & beetroot carpaccio 	5.95
wholegrain mustard dressing & thyme	
Apple & chargrilled bacon salad 	5.95
blue cheese dressing & deep fried parsley	
Orange, avocado & pumpkin seed salad  	6.50
radish, rocket, fennel & lemon citronette	
Salt & pepper squid	6.95
lemon mayonnaise, chilli, lime & mint	
Salisbury goat's cheese & pine nut crostini 	6.95
roast butternut squash, golden raisins & shallots	
Crispy fried duck	7.95
free range egg & parsley salad	
Avocado & London cure smoked salmon	8.95
whole grain mustard dressing	
Curried potted brown shrimps	8.95
pickled cucumber, lemon & toast	

Set Menu

2 courses 14.95 3 courses 17.95
(see blackboard)

Gluten Free : 

Vegetarian : 

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

MUSTARD

EVENING MENU

Mustard Green Menu Available
(suitable for vegans & vegetarians)

MAINS

Woodland mushroom & tarragon tart 	11.95
celeriac purée & mushroom gravy	
Lightly spiced roast beetroot skillet  	12.95
fried free range eggs, pine nuts, chilli & chips	
The Mustard hamburger	13.95
Mature cheddar or Stilton, bacon, onion relish & chips	
Dorset crab linguini	14.95
Chilli, lime, tomato, rocket & mint	
Roast Scottish salmon & spiced lentils 	14.95
sour cream & rocket salad	
Roast Norfolk chicken breast 	15.95
tarragon, woodland mushrooms, creamed leeks & truffle oil	
Chargrilled rump steak & chips 	15.95
Scotch rump steak, garlic butter, watercress & shallots	
Steamed seabass & brown shrimp butter	16.95
tender stem broccoli & toasted almonds	
Slow cooked duck leg 	16.95
Armagnac prunes, capers & caramelised onion jus	
Grilled dry aged Scotch rib eye steak 	22.50
caramelised onions & creamed potatoes	

DESSERTS

Rich double chocolate brownie	6.50
honeycomb ice cream & chocolate sauce	
Salcombe dairy vanilla ice cream	5.95
salt caramel sauce	
Chocolate orange bread & butter pudding	5.95
pouring cream & toasted almonds	
Pecan & toffee tart	7.50
coffee ice cream and butterscotch sauce	
Apple, sloe gin & raisin granola crumble	6.50
vanilla ice cream	
Chocolate & salt caramel tart	7.50
vanilla ice cream & toasted hazelnuts	
Selection of seasonal British cheeses	8.95

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	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 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	
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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