

MUSTARD EVENING MENU

Set Menu : 2 courses 14.95 / 3 courses 17.95 see blackboards

Sloe gin Royale 6.95 Vodka & cranberry blush 5.95 Side Burns Cotswold apple cider 4.95

Welcome

Warm pumpkin seed bread, seaweed salt butter / Chargrilled garlic & herb bread 2.95 ↵

Lemon & fennel marinated olives 3.50 ↵ ⊗ Root vegetable crisps 1.95 ↵ ⊗

Starters

Beetroot soup, herb oil & chive sour cream 5.75 ↵ ⊗

Watercress & beetroot salad, maple syrup walnuts & thyme 5.95 ↵ ⊗

Curried potted brown shrimps with pickled cucumber, lemon & toast 8.95

Salt and pepper squid, tobacco onions, chilli & mint 7.95

Apple & chargrilled bacon salad, Stilton & garlic croutons 5.95

Crispy fried duck, free range egg and parsley salad 7.95

Avocado & London Cure smoked Salmon, wholegrain mustard dressing 8.95

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

Salisbury goats cheese & pine nut crostini, butternut squash, golden raisins & shallots 6.95 ↵

Mains

Warm mushroom and tarragon tart, celeriac purée & mushroom gravy 11.95 ↵

Lightly spiced lentil skillet, double fried eggs & chips 11.95 ↵ ⊗

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

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

Dorset crab linguini with chilli, rocket, mint & lime 14.95

Roast Scottish salmon, yoghurt & paprika with spiced lentils 14.95 ⊗

Norfolk chicken breast, woodland mushrooms, creamed potatoes, leeks & truffle oil 14.95 ⊗

Steamed sea bream, brown shrimp butter, broccoli & toasted almonds 16.95 ⊗

Slow roast duck leg, braised red cabbage, celeriac & apple compote 16.95 ⊗

Roast ribeye of Scotch beef with vermouth, green beans, capers and parsley 22.50 ⊗

Sides ↵ ⊗

Potatoes : Creamed / Chips 3.50

Greens : Broccoli with chilli oil / Green beans with garlic butter 3.95

Salad : Apple, rocket & mint salad / Winter leaf salad 3.95

Mustard Green menu available

Vegetarian ↵ Gluten free ⊗

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 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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