

## WELCOME

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

## STARTERS

Cream of curried parsnip soup 	5.75
rosemary & garlic croutons	
Deep fried Somerset brie & beetroot carpaccio 	5.95
wholegrain mustard dressing & thyme	
Apple & chargrilled bacon salad 	5.95
blue cheese dressing & deep fried parsley	
Pork & veal terrine	6.95
pickles & red onion relish	
Salt & pepper fried squid	6.95
lemon mayonnaise, chilli, lime & mint	
Salisbury goat's cheese & pine nut crostini 	6.95
roast buttrnut squash, golden raisins & shallots	
Crispy duck lettuce cups 	7.95
green beans, radish, sesame & chilli	
Avocado & London cure smoked salmon	8.95
whole grain mustard dressing	
Potted Devonshire crab	9.95
pickled cucumber, lemon & watercress	

## Christmas Menu

3 courses 27.50  
(see blackboard)

Vegetarian 

Gluten free 

## SIDES

Apple, rocket & mint salad	3.95
Chicory & orange 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

Warm woodland mushroom & lentil salad  	9.95
creme fraiche, rocket & lemon oil	
Stilton, butternut squash & pecan tart 	11.95
chicory & orange salad	
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	
Seafood linguini	13.95
prawns, mussels, squid, tomato, chilli & rocket	
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 & salad garnish	
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

Warm 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 crumble	6.50
whipped cinnamon 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	Courvoisier Cognac Old Fashioned Courvoisier cognac, soda, bitters & sugar syrup	5.95

## SPARKLING

	125ml	Bottle
Prosecco Vaporetto, Italy NV, 11% - Extra dry with a gentle perfume with wild apples and flowers	5.50	29
Champagne Gallimard Père & Fils, Brut, reserve, France NV, 12% - Fruity, dry, biscuity & easy drinking	8.95	47.50
Smith & Evans, Somerset, England, 2011, 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	22.50
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
Lively & smooth French picpoul Font Mars, 2014, 12.5%			30
Light & dry Italian Soave Veneto, 2016, 12.5%			31
Domaine de Chevilly, Quincy, France 2015 Perfect partner for shellfish and goats cheese, 13.5%			32.50
French elegance from Les Crays Pouilly-fruissé, 2015, 14%			39
Rosé hints of cherry & delicate herbs Sciliy, Cantine Paolini, 2015, 11.5%	6	16	21

## RED

	175ml	500ml	Bottle
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
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
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 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

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