

MUSTARD EVENING MENU

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

Golden delicious bubbles 4.95 Sunset dream 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 🍴 ☒ Anchovy & black olive pastry 4.95

Starters

Cream of pea & mint soup, garlic croutons & herb oil 5.75 🍴

Caramelised red onion & fresh Rosary goat's cheese tartelette with apple & walnut salad 5.95 🍴

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

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

Devonshire brown & white crab on toast, shaved fennel, coriander & lime mayonnaise 7.95

Grilled asparagus, fried free range egg & Berkswell cheese 7.95

Avocado & Sussex smoked salmon, wholegrain mustard dressing & toast 8.95

Orange, fennel, avocado & pumpkin seed salad with lemon citronette 6.50 🍴 ☒

Aubergine & red pepper crostini, golden raisins, cumin yoghurt & mint 6.95 🍴

Mains

Warm salad of woodland mushrooms, spiced lentils, whipped goats cheese & herb oil 11.95 🍴 ☒

Imam Bayildi, double eggs, toasted pine nuts, garlic croutons & herb oil 11.95 🍴

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

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

Citrus marinated mackerel, crushed potatoes, sherry & shallot vinaigrette, rhubarb compote 13.95

Roast Scottish salmon, crème fraîche & paprika with spiced Puy lentils 14.95 ☒

Norfolk chicken breast, creamed potatoes, peas, bacon & mustard sauce 14.95 ☒

Steamed sea bass, brown shrimp butter, purple sprouting broccoli & toasted almonds 16.95 ☒

Slow roast duck leg, celeriac mash, blackberries & apple compote 16.95 ☒

Cast iron ribeye beef steak with wild garlic buttered mushrooms & creamed potatoes 22.95 ☒

Sides 🍴 ☒

Potatoes : Creamed / Chips 3.50

Greens : Purple sprouting broccoli with chilli oil / Green beans with garlic butter 3.95

Salad : Apple, rocket & mint salad / Spring 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.

IN AGREEMENT WITH OUR NEIGHBOURS & LOCAL AUTHORITY THE TERRACE CLOSSES AT 10PM & WILL BE TIDIED INTO THE RESTAURANT

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 sémillon Château 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 Sicily, 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 Château La Bastide, Languedoc, France 2015, 13.5%			27
Côtes 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 Fleurie, Domaine André 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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