

M U S T A R D

PARTY MENU

3 courses £29.50

STARTERS

Seasonal soup with herb oil & garlic croutons

Spiced aubergine & red pepper, golden raisins, cumin yoghurt & mint

Sussex cured smoked salmon, wholegrain mustard dressing & toast

Watercress, radish, streaky bacon & soft boiled egg salad

MAIN COURSES

Warm woodland mushrooms, spiced lentils, whipped goats cheese & herb oil

Roast salmon, paprika yoghurt & spiced Puy lentils

Roast Norfolk chicken with creamed leeks, woodland mushrooms & truffle oil

Chargrilled steak frites with watercress & shallot salad

DESSERTS

Chocolate brownie with vanilla ice cream

Gooseberry fool & shortbread biscuit

Cornish Yarg with onion chutney & water biscuits

Mango sorbet, ginger snap crumb & blackberry compote

Choice of roast filter coffee, mint tea or English breakfast
with salted caramel truffle