

WELCOME

<i>Bucks fizz</i>	4.95
<i>Bloody Mary</i>	5.50
Warm pumpkin seed bread	2.95
Chargrilled garlic bread	2.95
Lemon marinated olives	3.50
Smoked almonds	3.50

BREAKFAST 10AM-12PM

All butter croissant 🍷	2.00
Pain au chocolat 🍷	2.25
Toast & jam 🍷 multigrain toast & strawberry jam	2.50
Strawberry compote & yoghurt 🍷 granola & honey	4.95
Poached eggs on toast 🍷 two free range eggs & multigrain toast	5.95
Raisin bread & butter pudding poached strawberries & toasted almonds	5.95
Streaky bacon & Somerset Brie croissant caramelised onion chutney	6.95
Cumberland sausage bun roast tomato & mustard mayonnaise	6.95
Avocado & poached eggs 🍷 multigrain toast	7.95
Smoked salmon & scrambled eggs multigrain toast	9.50

*all our eggs are Cornish free range from St.Ewe

Set Menu

2 courses 13.95 / 3 courses 16.95
(see blackboard)

Vegetarian 🍷

Gluten free 🍷

SIDES 🍷

Apple, rocket & mint salad	3.75
Spiced aubergine & pine nuts	3.50
Creamed potatoes	3.50
Chips	3.50
Green beans & garlic butter	3.95
Tenderstem broccoli & chilli	3.95

MUSTARD

DAYTIME MENU 10AM-5PM

Mustard Green Menu Available
(suitable for vegans & vegetarians)

LUNCH 12PM-5PM

Cream of garlic soup 🍷 herb oil & garlic croutons	5.75
Deep fried crispy sesame squid lemon mayonnaise, chilli & lime	6.95
Salisbury goat's cheese crostini 🍷 honey roasted figs & toasted walnuts	6.95
"Wookey Hole" cheddar melt 🍷 mature cheddar & caramelised onion melt, double fried egg	9.95
Lightly spiced aubergine skillet 🍷 🍷 fried free range eggs, pine nuts, chilli oil & chips	11.95
Salmon & cod fish cake creamed leeks & poached free range egg	12.95
Cheese burger Mature cheddar or Kentish blue, streaky bacon, caramelised onion	12.95
Chargrilled Norfolk chicken breast salad tenderstem broccoli, garlic croutons & poppyseeds	13.95
Grilled chicken & bacon brioche grilled free range chicken breast, streaky bacon, lemon mayonnaise	13.95
Roast Scottish salmon & pancetta 🍷 steamed asparagus, lemon mayonnaise & smoked almonds	14.95
Steak & chips 🍷 Scotch steak, garlic butter & salad garnish	13.95

DESSERTS

Warm chocolate brownie with honeycomb ice cream	6.50
Salcombe Dairy vanilla ice cream butterscotch sauce	5.95
Chocolate bread & butter pudding fruit compote & toasted almonds	5.95
Peach melba, raspberry sorbet vanilla ice cream & flaked almonds	7.00
Eton mess whipped cream, meringue & fresh strawberries	6.50
Chocolate & salt caramel tart vanilla ice cream & toasted hazelnuts	7.50
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 Portobello gin, tomato juice & MUSTARD's spice blend	5.50	Mojito Havana Club Rum, fresh lime, mint & soda	6.95
English Garden Bubbles prosecco, portobello gin, elderflower cordial, mint & lemon	6.95	Sipsmith Elderflower Martini Blackdown Vermouth, vodka & elderflower cordial	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
Hattingley Valley Rosé, Hampshire 2013, 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 Chevilley, Quincy, France 2015 Perfect partner for shellfish and goats cheese, 13.5%			32.50
More oak & rich complexity from Burdundy Mâcon-Ige (chardonnay) "Château London", 2014, 12.5%			37
French elegance from Les Crays Pouilly-fruissé, 2015, 14%			39
Rosé hints of cherry & delicate herbs Scily, Cantine Paolini, 2015, 11.5%	6	16	21

RED

	175ml	500ml	
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
Berries and tobacco from Spain Rioja, Lopez de Haro, 2013, 13.5%			30
Rosso di Montepulciano, fruity & floral Italy, 2015, 14%			32
French gamay gorgeousness Fluerie, Domaine Andre Colonge, 2015, 13%			37
Chateau Noaillac, Medoc, France, 2009 a wonderfully fruity body & great value Bordeaux, 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