

WELCOME

<i>Kir (125ml)</i>	3.95
<i>Ginger Grouse</i>	4.95
Warm pumpkin seed bread, seaweed butter	2.95
Chargrilled garlic bread	2.95
Lemon marinated provencale olives	3.50
Smoked almonds	3.50


STARTERS

Cream of garlic soup 	5.75
herb oil & garlic croutons	
Somerset brie fritter 	5.95
pickled beetroot & smoked almonds	
Smoked Cornish mackerel & dill paté	5.95
pickled cucumber & multigrain toast	
Deep fried crispy sesame squid	6.95
lemon mayonnaise, chilli & lime	
Salisbury goat's cheese crostini 	6.95
honey roasted figs, toasted walnuts & mint	
Steamed asparagus & toasted pine nuts  	7.95
basil & parmesan	
Crispy duck lettuce cups 	7.95
green beans, radish, sesame & chilli	
Avocado & London cure smoked salmon	7.95
whole grain mustard dressing	
Potted Devonshire crab	9.95
avocado & mango	
Roast Scottish scallops & streaky bacon	10.95
creamed potatoes, apple & parsley oil	

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

MUSTARD

EVENING MENU

Mustard Green Menu Available
(suitable for vegans & vegetarians)

MAINS

Woodland mushroom puff pastry tart 	9.95
creamed leeks, tarragon & truffle oil	
Lightly spiced aubergine skillet  	11.95
fried free range eggs, pine nuts, chilli & chips	
The Mustard hamburger	12.95
Mature cheddar or Kentish blue, bacon, onion relish & chips	
Pan-fried south coast plaice & green beans	13.95
caper butter, chopped egg, parsley & garlic croutons	
Steak & chips 	13.95
Scotch rump steak, garlic butter & salad garnish	
Seafood linguini	13.95
prawns, mussels, squid, tomato, chilli & rocket	
Roast Scottish salmon & pancetta 	14.95
steamed asparagus, lemon mayonnaise & smoked almonds	
Roast Norfolk chicken breast 	14.95
tarragon butter, woodland mushrooms & creamed leeks	
Slow cooked duck leg 	16.95
honey roast figs, golden raisins & shallots	
Steamed sea bass & black olive tapenade 	16.95
chargrilled lemon, herb oil & mediterranean vegetables	
Dry aged Scotch rib eye steak 	22.50
caramelised onions & creamed potatoes	

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	Sipsmiths 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