

STARTERS

Seasonal soup of the day

Fresh bread (v) £4.95

Chicken, ham and leek terrine

Homemade piccalilli granary toast £6.25

Roasted beetroot

Goat's cheese mousse, toasted walnuts, walnut croutes (v) £6.25

Wild Mushrooms

Roast garlic butter, granary bread (v) £6.25

DESSERTS - £5.95

Sticky toffee pudding with butterscotch sauce and clotted cream

Chocolate brownie, warm chocolate sauce and ice cream

Baked figs, cinnamon sugar & whiskey cream

Banoffee Pie

Vanilla Pannacotta, blood orange & shortbread crumble

ROASTS

Roasted leg of Yorkshire lamb £13.95

Roasted topside of Yorkshire beef £13.50

Rare breed Yorkshire pork shoulder £11.95

Herb brined turkey breast £11.95

Mustard and honey glazed Yorkshire gammon £11.95

The Mustard Pot signature nut roast £10.95

Children's roast dinner £5.95

All our roast dinners are served with a homemade Yorkshire pudding, 'duck fat' potatoes (heritage potatoes served with nut roast), honey and thyme roasted carrots and parsnips, seasonal greens and creamy leeks.

Extra Yorkshire pudding - £1

Pair the lamb or beef with a bottle of **Le Cirque, Shiraz £26.50**

SPECIALS

1 pint of fresh Shetland mussels

Guinness and garlic cream, fresh bread £11.95

Root vegetable and lentil stew

Butternut squash and sage cobbler, Savoy cabbage (v) (ve) £12.95

Gnocchi

Tomato ragu, fontina cheese, calvero nero and almond pasta (v) £12.50

Sausage & mash

Cumberland sausage, homemade black pudding, buttered mash, braised onion gravy £11.95

Pie of the day

Please see today's board £12.95

Pair mussels with a bottle of **Nika Tiki, Marlborough Sauvignon Blanc £24**