
THE MUSTARD POT

STARTERS

Soup of the day (v) £6.5
Halloumi chips with sriracha yoghurt (v) £6.5
Cider steamed mussels, pancetta, garlic & cream £7
Chicken liver pate, red onion jam, toasts & pickles £6.5

Ploughman's Board £11.5
Pork pie, cured ham, mature cheddar, apple,
celery, pickles & chutney

SIDES

House salad (v) (ve) (gf) £2.5
Seasonal vegetables (v) (gf) £3.5
Mash (v) (gf) £3
Chunky chips (v) £3.5
Skinny fries (v) £3.5
Mushy peas (ve) (gf) £1.5
Beer battered onion rings (v) £3
Sweet potato fries (v) £4

MAINS

Shepherdess lentil pie, henderson's relish, curried parsnip mash, caramelised onion jam, greens (ve) £11.5
Cider steamed mussels, pancetta, garlic & cream, served with fries & sourdough £13.5
Classic fish pie with salmon, haddock & prawn, cheddar mash, seasonal veg £13.5
Beer battered haddock, chunky chips, mushy peas, tartare sauce £13
Aromatic spiced squash, date & raisin quinoa, soya yoghurt, pickled cabbage, flatbread (ve) £11- add
chargrilled halloumi £2
Steak and Guinness pie, chips or mash, seasonal veg, gravy £13.5
8oz rump steak, chunky chips, roast tomato, mushroom, peppercorn sauce (gf) £17

SALADS

Caesar salad: gem lettuce, anchovies, parmesan & croutons £6.5 / £9.5 (add chicken £2.5)
Roast heritage squash & carrot, piquillo pepper, almond pesto, toasted seeds (ve) (gf) £6.5/£10.5

BURGERS

The Mustard Pot Burger – 100% chopped steak burger, mature smoked cheddar, bacon, salad,
pickles, house relish, brioche bun, fries £13
The Vegan Burger – Chickpeas, sweet corn, pickled cabbage slaw, pineapple relish, soya yoghurt,
fries (v) (ve) £12

(v) – suitable for vegetarians, (ve) – suitable for vegans, (gf) – gluten free,
Please inform your waiter if you have any allergies.
While every care is taken, all dishes may contain nuts, dairy or gluten.