

About The Mustard Pot

The Mustard Pot is a traditional British Pub in the heart of Chapel Allerton, one of the top 10 places in the United Kingdom to live. The Mustard Pot is set aback Stainbeck Lane in beautiful grounds which also doubles as a large family friendly beer garden; previously known as Clough House and originally built in 1750, changing hands to Florence Colman in the early 1900's, although no relation to the Coleman Mustard company, Clough House eventually became a public house in 1979 and was named 'The Mustard Pot'.

We believe in serving great locally sourced seasonal fresh food from local suppliers such as Skye's House farm, Ramsdens fisheries and Cryer and Stott cheesemongers; a superb range of cask ales which frequently change showcasing the best of regional breweries such as Banks of West Midlands, Jennings of Cumbria, Wychwood of Oxfordshire and Ringwood micro brewery Hampshire as well as a wide range of premium spirits, bottled beers and wines.

Throughout the year we showcase numerous events, from winter Christmas markets, ale festival in spring, garden parties in the summer and the annual MustardStock music festival. We also have availability for more bespoke events such as weddings, christenings and parties held in marquees in the garden or in the pub these can be arranged with our event planner.

The Mustard Pot is open seven days a week, serving lunch and dinner. Our famous Sunday roasts and a popular quiz is held every Sunday evenings from 8pm with a strong following.

EXCLUSIVE HIRE

The Mustard Pot is available for exclusive hire, this is ideal for weddings, private parties or just a good get together!

The day can be tailored to your needs, be it a certain theme on the menu or to music to entertain your guests. We will work closely with you to ensure that your day is a memorable one!

VENUE HIRE FEE

*Mon – Thu £2,000

Friday £3,500

Weekends – subject to availability and negotiation

**Excludes Bank Holidays*

All exclusive hire is subject to terms and conditions.

Maximum numbers are 90 seated or 150 standing.

Please note that a 10% service charge will be added to the final bill.

A 10% deposit is required to secure the date, followed by full payment 1 calendar month prior to the date of your hire.

GARDEN HIRE

If you're looking for something a little different then we have The Mustard Pot garden. This is ideal in summer months for BBQ's, companies, family days or even weddings.

*Please note that due to noise restrictions we are unable to allow any music to be played outside and all external areas are to be vacated by 22.30hrs.

FEES

Marquee hire - £350 - includes - lighting, bunting and flooring,
**14 days notice is required on all marquee hires and must be paid for once booked.*

TIMES

Monday – Thursday – 12pm - 10pm
Friday & Saturday – 12pm - 10:30pm
Sunday - *please enquire*

**We strongly recommend if hiring the garden that you hire a marquee as the British weather is somewhat unpredictable! If it does rain, we may not be able to accommodate you inside.*

BBQ MENU

Minimum party size of **40**

Please choose **four** different options from the meat/fish/vegetarian then add your sides

MEAT - £6 per item

- BBQ pulled pork, red cabbage on brioche bun
- Mustard Pot 100% beef burger, mature cheddar cheese, brioche bun
- Mustard Pot own recipe Bratwurst sausage, brioche roll, braised onions
- Jerked chicken leg, pineapple salsa

FISH -£6 per item

- BBQ mackerel, garlic, chilli and lime parcels, pita bread
- Skewered sardines with homemade tartare sauce, brioche roll

VEGETARIAN - £6 per item

- Halloumi, roast pepper and courgette skewers with tzatziki, pita bread (v) (gf)
- Carrot, chickpea and sesame burger, radish raita, brioche bun (v)

SIDES - £3 per item

- Whole corn on the Cob with chilli butter (v) (gf)
- New potato, horseradish and spring onion salad (v) (gf)
- Classic Caesar salad, anchovies, croutons, shaved parmesan
- Tray of Mustard Pot chunky chips with garlic aioli (serves 20) - **£20**

**Complimentary sauces and salad bowls provided.*

THE COLMAN ROOM

The Colman room is the latest addition to The Mustard Pot. Available to hire for private parties, lunches, dinners, wakes, birthdays, christenings.

We can tailor a package to your needs, be it for a sit down meal or a more informal gathering. Please contact us for more information.

ROOM HIRE FEE

WEEKDAYS - negotiable
WEEKENDS - £150

MINIMUM SPEND

WEEKDAYS – negotiable
WEEKENDS - £500

BOOKINGS & PRE-ORDERS

Booking not confirmed until room hire fee is paid in full.
Any pre-orders on food/drinks to be received 7 days after booking.
Full payment on pre-ordered food and drinks to be received 7 days prior to event.
A full refund will be given for cancellations made 14 days prior to booking

TIMES

DAYTIME - 12pm – 4pm (fully vacated by 4.30pm)

**can access room from 11am*

WEEK EVENINGS - 6pm – 10pm (full vacated by 10.30pm)

WEEKEND EVENINGS – 6pm – Midnight (full vacated by 12.30am)

**can access room from 5pm*

CAPACITY

35 seated

60 standing

MUSIC POLICY

NO - DJ's, bands or live music.

YES - Can play own music, i.e. iPhone playlists through our music system or we will play requested music through our system. Sound levels to be monitored by management and background music only after 11pm as we are in a residential area

BAR

- Staffed bar
- Large drinks menu, including large selection of bottled beers, spirits and wines (requests for specific drinks will be met if possible)
- Select your choice of Ale for the evening from the following;
 - Jennings Bitter*
 - Ringwood Boondoggle*
 - Marston's E.P.A*

BUFFET MENU

Minimum party size of 20

£14 per person

Please choose **ANY SIX** options from below

SANDWICHES

**All served on a mixture of white and granary bread, gluten free bread available if required.*

- Honey roast ham, English mustard
- Smoked salmon, citrus crème fraiche
- Hummus, pickled beetroot, dukkah (v)
- Roast chicken salad, harissa mayonnaise
- Sliced cheddar, homemade piccalilli, mixed leaf salad (v)

SNACKS

- Smoked haddock and dill fishcakes
- Pork and black pudding sausage roll
- Voakes pork pie, homemade piccalilli
- Beetroot and goats cheese arancini (v)
- Mustard Pot chunky chips with garlic aioli
- Cray fish tail, rocket and citrus crème fraiche salad (gf)
- Wild mushroom and blue cheese frittata or quiche (gf) (v)
- Spiced bulgur wheat, crispy chick pea, roast squash and sultana salad (v)

CAKES

- Lemon drizzle
- Bakewell tart
- Chocolate brownie
- Classic Victoria sponge
- Orange and polenta cake (gf)

**All served with all the usual condiments*

OPENING HOURS

Monday – 11am – 11pm

Tuesday – 11am – 11pm

Wednesday – 11am – 11pm

Thursday – 11am – Midnight

Friday – 11am – 1am

Saturday – 11am – 1am

Sunday – 11am – 11pm

CONTACT US

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