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THE  
MUSTARD  
POT

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### Small plates

Balsamic & muscavado red onion tart tatin, olive tapenade, goats cheese bon bon, smoked salt (v) £6

Set wholegrain cream with dressed beetroot, Malbec and vanilla syrup, nasturtium (v) (gf) £6

Wild mushroom on herbed polenta, rocket & truffle pesto, porcini stock reduction (ve) £6/£11

Butternut squash risotto, pak choi & pickled radish (v)(ve\*)(gf)£6/£11

Baked camembert, cider onions, crostinis £10 (v) (sharer)

'Waldorf Salad', apple sorbet, stewed raisins, pickled walnuts, baby cos (ve) (gf) £5.50

Tunworth Brie in panko, mango puree, pickled walnuts, "chip spice" (v) £5.50

Halloumi chips w/ harissa yoghurt (v)£5

Mussels w/ saffron & pink peppercorns (gf) £8

Omelette Arnold Bennett, smoked haddock, pea, spring onion, dill & smoked Ribblesdale mornay £7

Fruits de mer: scallop on pineapple salsa, snapper with beetroot, sea bass on root vegetable slaw, king prawns on chorizo & saffron risotto £10

Spiced lamb shank in savoy, Bombay potatoes, cucumber raita & coriander (gf) £8

Potted beef w/ dripping crostinis, pickled onions, brown sauce £5.50

Chicken liver parfait, apricot & saffron chutney £7

Garlic and marjoram chicken Kiev, warm salad of new potatoes, peas & spring onions £6.50

### Large Plates

Fish & chips w/bread & butter, cucumber & dill pickle, lemon salt w/pea puree, curry sauce or gravy £12.50

Steak & ale pie, fricassee & creamed potato £12.50

100% British beef burger w/cheese served w/ chips £13 Add bacon £1 Add blue cheese £1

Sausage, liver & bacon w/ bubble & squeek £11.50

Lee k & mushroom pie , poppy seed filo twist (v) £11

Gobi Saag Aloo, potato & spinach curry with garam masala, cauliflower four ways (v) (ve\*) (gf) £11

Sea bass and sauce vierge, pesto crushed potatoes, tapenade, fried noodles £14

Salmon Coulubiach, leek & parsley pomme anna, lemon & chervil cream £15

“Fish Pie” with wilted greens (haddock, smoked haddock, salmon, king prawns, scallop, sea bass) £17

Trio of pork (belly, cheek, tenderloin) spring cabbage, spiced apple compote, black pudding, colcannon £16

Lamb rump, dauphinoise, mange tout, red wine (gf) £17

Chicken and wild mushroom stroganoff, pistachio pilau rice (gf) £14

Cocoa rolled venison, polenta & kale, Guinness reduction £17

(v) – vegetarian, (ve) – vegan, (ve\*) – can be made vegan – please tell your server, (gf) –  
gluten free, Please inform your waiter if you have any allergies.  
Whilst every care is taken all dishes may contain nuts dairy or gluten.