

MUSTARD DINER

SMALLS & SIDES

NACHOS ^{GF} ^V ^{VO}

White & blue fried tortilla chips, cheese, guac, pico de gallo, hot sauce & ranch, jalapeños

BUFFALO MAC N CHEESE

Bacon, shallots, breadcrumb topping

CAULIFLOWER BITES ^{VG}

Salt & pepper seasoning, vegan sriracha mayo

CAESAR WEDGE

Iceberg wedge, Caesar dressing, croutons, shallots, bacon, parmesan

CHARRED CORN ^V

On the cob, garlic butter

HOUSE SLAW ^V

FRIES

GRAVY

DOGS

Served on a brioche sub roll. Vegan dogs are available

CLASSIC ^{VG}

Onions, ketchup, French's mustard

CHILLI

Beef chilli, cheese, crushed nachos, chillies, ranch & hot sauce

BIG KIM ^{VG}

Kimchi, spring onions, chillies, coriander, sesame seeds, sriracha mayo

BURGERS

Served on a sesame brioche bun. Gluten & dairy free buns are available

CHEESEBURGER

6oz patty, American cheese, pickles, mustard, onions, burger sauce

CHILLI CHEESE

6oz patty, American cheese, chillies, pickles, onions, hot sauce, burger sauce

BLUE CHEESE BUFFALO

6oz patty, blue cheese sauce, smoked bacon, onions, pickles, buffalo sauce

THE ORIGINAL

Buttermilk fried chicken, American cheese, lettuce, kewpie mayo, pickles, onions

KFC

Korean fried chicken, red cabbage & fennel slaw, chipotle mayo, pickles, Korean hot sauce

CHICKEN GUAC & BACON

Buttermilk fried chicken, American cheese, bacon, guac, onions, pickles, lime mayo

THE VEGAN ^{VG}

Hoisin, chickpea & walnut patty, smoked cheese, lettuce, burger sauce, pickles, onions, mustard, beetroot & poppyseed bun

MAIN MENU

BUTTERMILK FRIED CHICKEN

5.5	STRIPS & DIPS	9
	Chicken breast strips, fries & your choice of 2 dips	
5	THE COLONEL	12
	Thighs, wings, fries & your choice of 2 dips	
4.5	EXTRA DIPS	0.5
	Sriracha Mayo BBQ Hot Sauce Ranch Buffalo Blue Cheese	
4	WINGS	3 FOR 4 5 FOR 6
	Salt & Pepper BBQ Buffalo & Blue Cheese Korean Hot Sauce	

PLATES

4.5	HALF ROAST CHICKEN	13
	Soy & sriracha roasted, fries & bang bang cucumber salad Please allow up to 30 minutes for this dish	
3	BBQ RIBS	14
	Pork belly ribs, Louisiana rub, fries, slaw, BBQ sauce	
2	HANGER STEAK	15
	10oz marinated steak served with fries, bearnaise, watercress	

LOADED FRIES

6.5	CHILLI CHEESE	6
	Beef chilli, cheese, hot sauce, chipotle mayo, jalapenos	
9	CHEESEBURGER	
	Beef patty, cheese, burger sauce, French's, pickles	
8	KIMCHI ^{VG}	
	Kimchi, coriander, spring onion, sesame seed, chillies, garlic aioli, sriracha mayo	

SALADS

8	CHICKEN CAESAR	9
	Buttermilk fried chicken breast, lettuce, crisp shallots, parmesan, croutons, bacon, Caesar dressing	
8.5	SALMON RANCH	9.5
	Smoked salmon, caper berries, boiled egg, croutons, spinach & watercress leaves, ranch dressing	
9.5	RED QUINOA & MIXED BEAN ^{VG}	8
	Tomatoes, coriander, mint, pomegranate, toasted seeds, pistachios, turmeric & tahini dressing	

SOMETHING SWEET?

5

LOTUS BISCOFF CHEESECAKE Candied nuts, caramel sauce

WARM CHOCOLATE BROWNIE Soft serve vanilla ice cream

ICE CREAM SUNDAE Ask your server for today's choice

WE DO NOT LIST EVERY INGREDIENT USED IN OUR DISHES
LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS
PLEASE BE AWARE OUR DISHES MAY CONTAIN TRACE INGREDIENTS.

^{GF} Gluten free ^V Vegetarian ^{VG} Vegan ^{VO} Vegan Option Available

MUSTARD DINER

DRAUGHT

LAGER House pilsner 4.2%	2/3 PINT PINT	3 4.5
KONA BIG WAVE Hawaiian golden ale 4.4%	2/3 PINT PINT	3.5 5
HAWKES DEAD & BERRIED Berry cider 4%	2/3 PINT PINT	4 5.5
GUEST PALES	2/3 PINT PINT	4 5.5
LERVIG NO WORRIES AF pale 0.5%	330ML	4

ORGANIC WINE

All our wines are organically farmed or biodynamically certified, many are vegan. We only buy from producers that use grapes grown in a sustainable way, with respect for the environment.

WHITE	175ML 250ML BOTTLE
CHENIN BLANC South Africa	5 7 19
CHARDONNAY RIESLING 🍷 New York, USA 2019	7 9 25
SAUVIGNON BLANC 🍷 California 2018	8 10 29
ROSÉ	
ZWEIGELT 🍷 Austria 2019	6 8 21
RED	
MERLOT South Africa	5 7 19
CABERNET FRANC 🍷 France 2018	7 9 26
CABERNET SAUVIGNON 🍷 Washington, USA	35
BUBBLES	
SPARKLING CABERNET FRANC France	7 26
SPARKLING SAUVIGNON & PINOT GRIGIO Long Island, New York, USA 2018	35

DRINKS MENU

COCKTAILS

8

BLUEBERRY GIN SOUR Blueberry gin, lemon, sugar, egg white, blueberries
SALTED CARAMEL DAIQUIRI Spiced pineapple rum, lime, salted caramel, pineapple juice
APPLE PIE SLING Vodka, lemon, butterscotch, salted caramel, apple, soda
CHOCOLATE & CHERRY OLD FASHIONED Bourbon, chocolate, black cherry
RUM FOR THE HILLS Rum, espresso, Kahlua, vanilla gomme

MILKSHAKES

5

STRAWBERRY
CHOCOLATE
BANANA
OREO
PEANUT BUTTER

SOFT DRINKS

COCA COLA	2.5
DIET COKE	2.5
7UP	2
ROOT BEER	2.5
CREAM SODA	2.5
DR PEPPER	2
FRESH JUICES Apple Orange Cranberry Pineapple	2

HOT DRINKS

Dairy free milk alternative available

AMERICANO	2
CAPPUCCINO	2.5
FLAT WHITE	2.5
LATTE	2.5
HOT CHOCOLATE	3
TEAS Breakfast Red Berry & Hibiscus Peppermint Lemongrass & Ginger	2

**MUSTARD
DINER**

5-7 Shaws Road
Altrincham
WA14 1QU

0161 928 7345

23 Northenden Road
Sale
M33 2DH

0161 973 0927

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MUSTARD DINER SPECIALS

BEARNAISE BURGER

Beef patty, smoked streaky bacon, béarnaise sauce, burger sauce, pickles, onions, sesame brioche bun, fries

11

T-BONE STEAK

An all American 12oz bone in steak, fries, béarnaise & watercress.
175ml Cabernet Sauvignon, Washington NY

30

BANG BANG CUCUMBER SALAD

Cucumbers, mint, chillies, coriander, sesame, bang bang sauce

4

MUSTARD DINER

KIDS

MAINS

7

Served from 12 noon

Includes juice, squash or milk & brownie bites or ice cream sundae

CHEESEBURGER & FRIES

HOTDOG & FRIES

CHICKEN STRIPS & FRIES

MAC 'N' CHEESE 🍷

MINI MUSTARD BRUNCH

6

Served with juice or milk

BUTTERMILK PANCAKE

Maple Syrup or blueberry compote

CHEESY BEANS

On a toasted bagel

BREAKFAST BUN

Choice of | Fried Egg | Sausage Patty | Streaky Bacon