

We serve local produce with a world influence, cooking some of the best ingredients from across the British Isles with a focus on provenance & terroir. Wrapped in exotic flavours from around the world, where the choices appear familiar, but the dishes a little less so...

Welcome to Masons...

## À LA CARTE MENU

12 NOON - 9PM | TUESDAY TO THURSDAY | 12 NOON - 10PM | FRIDAY TO SATURDAY | 12 NOON - 8PM | SUNDAY

#### **NIBBLES**

Warm Bread Selection & Salted Butter £2.5pp (v)

Olive Antipasti £4 (ve)

Roasted Balsamic Onion & Rosemary Hummus with Sweet Potato Crisps £5 (ve)

#### **STARTERS**

**CURRIED SQUASH VELOUTÉ £6.5** 

Coconut Milk & Coriander (ve)

CIDER-STEAMED MUSSELS £9

British Herbs & Chargrilled Sourdough

SCOTTISH SCALLOPS £11

Nduja Sausage, Radish, Mint & Lime Salad

CARPACCIO OF BEETROOT £7.5

Goat's Curd, Oregano & Crushed Pistachios (v)

MUSHROOM & WALNUT PÂTÉ £7

Wholemeal Toast & Pickled Cucumber (v)

HAM HOCK TERRINE £8

Heritage Tomato Chutney & Charcoal Crackers

#### **MAINS**

#### ROASTED DUCK BREAST £19.5

Dauphinoise Potatoes, Cavolo Nero, Roasted Beetroots & Port Sauce

## DUKESMORE FILLET £28

Cooked Pink. Brisket Hash, Masons Gravy & Chargrilled Asparagus Spears

### WOODLAND CHICKEN £16.50

Spinach, Dauphinoise Potatoes, Wild Mushrooms & Mushroom Foam

### FORAGED MUSHROOM TAGLIATELLE £15.5

Porcini Cream, Crispy Sage Leaves & Shaved Black Truffle (v)

# FISH & CHIPS £17

Pan Fried Tarragon Marinated Cod, Triple Cooked Chips, Pea & Mint Puree

# SWEET POTATO DAHL £14

Chargrilled Aubergine, English Mint & Radish Salad (ve)

## **SIDES & SAUCES**

TRIPLE-COOKED CHIPS & GRAVY £4

SEASONAL GREENS £3 (ve)

DAUPHINOISE POTATOES £3.5 (v)

TRUFFLE MASH £4 (v)

ENGLISH MINT & RADISH SALAD £3 (ve)

### **DESSERTS**

STICKY TOFFEE PUDDING £7.5 (v)

BANANA CINNAMON CRUNCH PARFAIT £8 (v)

GINGER CRÈME BRÛLÉE £7 (v)

OLDE ENGLISH RICE PUDDING ICE-CREAM £6 (v)

WARM BLACK CHERRY BROWNIE £7 (v)

A SELECTION OF ENGLISH CHEESES £8.5

With Heritage Tomato Chutney (v)