

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

BREAD SELECTION, SALTED BUTTER £2.5PP (v)

OLIVE ANTIPASTI £4 (ve)

ROASTED BALSAMIC ONION & ROSEMARY HUMMUS,

STARTERS

MASONS SOUP OF THE DAY £7

Artisanal bread

CIDER - STEAMED MUSSELS £9.5

British herbs & artisanal bread

HAND - DIVED SCOTTISH SCALLOPS £12 Sweet pea crème fraîche, radish, mint & lime salad

CARPACCIO OF BEETROOT £8.5 (v)
Goat's curd, oregano & crushed pistachios

MUSHROOM & WALNUT PÂTÉ £7 (v)
Wholemeal toast, pickled cucumber

HAM HOCK TERRINE £9
Heritage tomato chutney & charcoal crackers

MAINS

WOODLAND CHICKEN £17.5

Spinach, dauphinoise potatoes, wild mushrooms & mushroom foam

ROASTED DUCK BREAST £22

Dauphinoise potatoes, cavolo nero, roasted beetroots & port sauce $\,$

DUKESMOOR FILLET £28

Cooked pink. Brisket hash, Masons truffled chips

YOUR PLAICE OR MINE £24

Whole fish cooked in beurre noisette with brown shrimp, pine nuts, fresh tomato & samphire

FORAGED MUSHROOM TAGLIATELLE £16 (v)

Porcini cream, crispy sage leaves & shaved black truffle

POSH FISH STEW £20

Scottish salmon & scallops, English cod, Welsh mussels & turned saffron potatoes in a herb broth

SIDES & SAUCES

MASONS TRUFFLED CHIPS £4

SEASONAL GREENS £3

BUTTERY MASH £4

HERB SALAD £3

TURNED SAFFRON POTATOES £4

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 (\lor)

WARM BLACK CHERRY BROWNIE £7 (\lor)

ENGLISH CHEESES £9 (v)