

## BREAKFAST

8am-11.30am | Monday to Friday<br>9am -11.30am | Saturday \& Sunday

## LUNCH

12pm - 5pm | Tuesday to Friday

## SUNDAY LUNCH

12pm-7pm |Sunday
À lA CARTE

12pm-10pm | Tuesday to Saturday

#  <br> MASONS RESTAURANT BAR 

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..

## THE MASONS GIN TROLLEY £12

There is nothing more quintessentially British than enjoying a gin \& tonic before dining! With our vast array of gin choices, sourced near and far, carefully matched with tonic and garnish to suit your taste, our Gin Trolley is the perfect sharpener to start your Masons experience!

NIBBLES

BREAD BASKET FOR TWO £4
Salted Butter

OLIVES £4
Noccellara on Ice

WHIPPED RICOTTA £6
Fig Jam \& Crushed Pistachios

CRACKED PEPPER BACKED CAMEMBERT £10
Cranberries \& Thyme. Warm Bread \& Accoutrement

## STARTERS

## CURRIED CAULIFLOWER SOUP £6

Root Vegetable Crisps (v)

BRISKET CROQUETTE £9
Wasabi Salad Cream \& Pickled Heritage Carrots

MASONS SAUSAGE ROLL £8
Pork, Prosciutto \& Puff. Green Apple Piccalill

KING SCALLOPS £8
Pea Bean \& Sorrel Stew. Crispy Smoked Streaky Bacon

WELSH GOAT'S CURD BRUSCHETTA £8
Thyme \& Chilli Roasted Butternut Squash ( $v$ )

WARM FILLET OF TROUT £9
Poached Leeks. Chablis \& Burnt Butter Sauce

SMOKED DUCK BREAST £ 11
Clementine, Walnut, Endive \& Chicory Salad. Raspberry Dressing

## MAIN COURSES

## CHESHIRE PORK CHEEKS £ 18

Malbec \& Sage Braised. Buttered Mash, British Greens, Celeriac, Apple \& Parsnip Crisps<br>\section*{FILLET OF HAKE £22}<br>Bombay Potato \& Grilled Okra. Coriander \& Lime Hollandaise<br>GOAT'S CHEESE, WALNUT \& CRANBERRY TART £ 16<br>Charred Chicory, Watercress \& Williams Pear Salad (v)<br>CHICKEN, TARRAGON \& WILD MUSHROOM PIE £ 18<br>Heritage Carrots, Champ Mash, Porcini Cream \& Truffle Oil<br>TURBOT POACHED IN BAROLO £24<br>Burnt Shallot, Wild Mushrooms \& Saffron Potatoes

## ROASTED GLOBE ARTICHOKE \& CHARRED FENNEL £20

Vermouth \& Lemon Pappardelle, Watercress Salad (v)

FILLET OF BEEF WELLINGTON £28
Heritage Carrots, Buttered Mash \& British Greens. Madeira Sauce
CHATEAUBRIAND FOR TWO £58
160 Thyme \& Butter Based Fillet. Parmesan Truffle Mash,
British Greens, Rich Gravy

## SIDES

ALL £ 4 EACH

## CLEMENTINE, WALNUT, ENDIVE \& CHICORY SALAD <br> RASPBERRY DRESSING

BRITISH GREENS

HERITAGE CARROTS

THYME \& CHILLI ROASTED BUTTERNUT SQUASH


# MASONS 

## RESTAURANTBAR

12noon-7pm | Sunday

| $\frac{1 \text { Course £15 }}{\frac{2 \text { Course } £ 18}{3 \text { Course } £ 21}}$ |
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