



# **BREAKFAST**

8am - 11.30am | Monday to Friday 9am -11.30am | Saturday & Sunday

# LUNCH

12pm - 5pm | Tuesday to Friday

# SUNDAY LUNCH

12pm - 7pm | Sunday

# À LA CARTE

12pm-10pm | Tuesday to Saturday



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

#### FILLET OF HAKE £22

Bombay Potato & Grilled Okra. Coriander & Lime Hollandaise

## GOAT'S CHEESE, WALNUT & CRANBERRY TART £16

Charred Chicory, Watercress & Williams Pear Salad (v)

#### CHICKEN, TARRAGON & WILD MUSHROOM PIE £18

Heritage Carrots, Champ Mash, Porcini Cream & Truffle Oil

## TURBOT POACHED IN BAROLO £24

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

16oz Thyme & Butter Based Fillet. Parmesan Truffle Mash, British Greens, Rich Gravy



# SIDES ALL £4 EACH

# CLEMENTINE, WALNUT, ENDIVE & CHICORY SALAD. RASPBERRY DRESSING

**BRITISH GREENS** 

**HERITAGE CARROTS** 

THYME & CHILLI ROASTED BUTTERNUT SQUASH



# MASONS

RESTAURANT BAR

12 noon - 7pm | Sunday

1 Course £15

2 Course £18

3 Course £21



