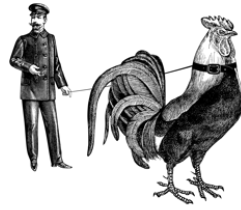


BREAKFAST

Served from 8am – 10am



Mason Arms Full English 12.5

Pork sausage, smoked streaky bacon, roast tomato, black pudding, hen eggs, mushrooms,

Scrambled Hen Eggs on Toast 6.5

- with smoked streaky bacon 7.5

- with smoked salmon 8

Eggs Benedict or Royale 9.5 / 10

Honey glazed ham or smoked salmon, poached eggs, toast, hollandaise sauce

Porridge 5

Organic oat porridge, berries & cinnamon

Pancakes 9.5

Scotch pancakes with smoky streaky bacon & maple syrup or yoghurt & berries

House Granola 6.5

with yoghurt & seasonal berries

Boiled Eggs & Soldiers 4.50

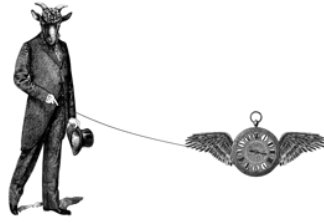
Toast & Preserves 3

Drinks

Fresh Squeezed Orange / Grapefruit Juice	4
Apple Juice	3.5
Cappuccino, Flat White	3
Latte, Americano	2.75
Espresso, Macchiato	2.2
Fresh Mint Tea	3
Jeeves & Jericho Teasmiths of Oxford Loose Leaf Tea	3
<i>English Breakfast, Earl Grey, Passionfruit Ceylon, Mojito Mint, Genmaicha Green, Gunpowder Green, China Jasmine Green, African Rooibos, Chamomile & Lavender, Spiced Masala Chai</i>	

Please let us know when ordering if you have any allergies or intolerances.

MASON ARMS



SNACKS

- Scotch egg, our brown sauce 3.5
- Squid ink arincini, lemon mayonnaise 5
- Masons arms ale bread, home churned butter 3

STARTERS

- Country terrine, pickles, apple chutney, toast 8
- Heritage beetroot salad, apple, hazelnut salsa 7
- BBQ mackerel, cucumber, horseradish, saffron potato 8
- Ox tongue, caper & raisin, parsley root, bitter leaves 7
- Brixham mussels, Cotswold Co. cider, ale bread 7/13

MAINS

- Beer battered haddock, bashed peas, chips, tartar sauce 13
- Crispy polenta, heritage carrot, BBQ shallot, pecorino 17
- Mason Arms burger, triple cooked chips, coleslaw 15
- Braised brisket, mash, caramelised onions, kale 17
- Cornish Bream, fennel, salsify, lemon butter sauce 18
- Onglet, roasted shallot, BBQ broccoli, bone marrow sauce, chips 20

SIDES

- Triple cooked chips 3.5
- Winter veg 3.5
- BBQ hispi cabbage, ewe's curd, salsa 3

Please let us know when ordering if you have any allergies or intolerances.

MR HANBURY'S DINNER MENU



SNACKS

- Scotch egg, our brown sauce 3.5
Squid ink arancini, lemon mayonnaise 5
Masons arms ale bread, home churned butter 3

STARTERS

- Country terrine, pickles, apple chutney, toast 8
Heritage beetroot salad, apple, hazelnut salsa 7
Brixham mussels, Cotswold Co. cider, ale bread 7/13
Ox tongue, caper & raisin, parsley root, bitter leaves 7
BBQ Mackerel, cucumber, horseradish, saffron potato 8

MAINS

- Beer battered haddock, bashed peas, chips, tartar sauce 13
Crispy polenta, heritage carrot, BBQ shallot, pecorino 17
Mason Arms burger, triple cooked chips, coleslaw 15
Onglet, roasted shallot, BBQ broccoli, bone marrow sauce, chips 20
Cornish bream, BBQ Fennel, broccoli, purple potato, lemon butter sauce 18
Brisket, caramelised onions, mash, kale 17

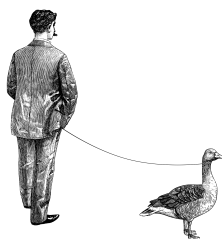
SIDES

- Triple cooked chips 3.5
Winter veg 3.5
BBQ hispi cabbage, ewe's curd, salsa 3

Please let us know when ordering if you have any allergies or intolerances.

SUNDAY LUNCH

Sunday 11th February 2018



STARTERS

Country terrine, pickles, apple chutney, toast 8

Whitebait, lemon mayonnaise 5.5

BBQ beef tongue, caper & raisin, heritage carrots, bitter leaves 7

Heritage beetroot salad, apple, hazelnut salsa 7

MAINS

32 day dry aged rump of beef, braised shin, Yorkshire pudding, duck fat potatoes, horseradish 18

Roast pork, pork & apricot stuffing, duck fat potatoes, apple sauce 17

Bream, purple potatoes, samphire, lemon butter sauce 16

Crispy polenta, heritage carrot, cavolo nero, pecorino 15

Roasts served with seasonal greens and red cabbage

Cauliflower cheese 3

DESSERTS

Pistachio cake, forced rhubarb, rhubarb sorbet 7

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream 7

Chocolate fondant, Tonka bean ice-cream 7

CHEESE

Selection of English Cheeses: Lincolnshire poacher, Brighton blue, Waterloo

Crackers, quince, apple chutney 9

Please let us know when ordering if you have any allergies or intolerances