

The Mason Arms

S O U T H L E I G H

COCKTAILS

OLD FAVOURITES

bellini 8.5

white peach, prosecco

tommy's margarita 10

tequila, lime, agave

negroni 10

gin, campari, sweet vermouth

espresso martini 11

vodka, espresso, coffee liqueur, frangelico
(contains nuts)

SIGNATURE

apple & cinnamon sour 12

vodka, apple liqueur, cinnamon, lemon, egg white

rosemary paloma 11

tequila, grapefruit juice, rosemary, agave, lime, soda

garden cup 10

gin, apple, cucumber, elderflower, lemon, ginger ale

cotswold martini 12

cotswold whisky, brandy, triple sec, caramel

0% ALCOHOL

passionfruit cooler 6.5

seedlip spice, passion fruit, lime, soda

apple no-jito 6

apple juice, mint, lime, ginger ale

homemade lemonade 4.5

strawberry lemonade 4.5

seedlip grove/spice/garden

w/fever tree tonic 7.5

peroni non-alcoholic 3.5

BEER & CIDER

DRAUGHT

hooky, hook norton brewery 2.5/4.5

san miguel lager 3.5/5.5

ironstone lager, hook norton 4/6

off the hook ipa, hook norton 3.5/5.5

cotswold pale ale 3.75/5.75

guinness 4/6

no brainer, cotswold cider co 3.5/5.5

BOTTLED

sideburns cider, cotswold cider co. 5

sweet cheeks cider, cotswold cider co. 5

peroni 4.5

WINE

175ml/500ml carafe/bottle

WHITE

pinot grigio, sartori, italy 6/17/24

vinho verde, qm loureiro alvarinho, portugal
8.5/23/34

picpoul de pinet, château petit roubié, france
9/25/36 *organic & vegan*

chardonnay, pedroncelli dry creek valley,
california 9.5/26/38

sauvignon blanc, blackenbrook, nz 10/27/39

riesling, werner dry, mosel, germany 41

chablis, domaine charly nicolle, france 50

SPARKLING

125ml/bottle

prosecco, terra serena, italy 7/32

champagne, blanc de blanc nv, fr 12/58

special cuvée bollinger, fr 85

rosé, laurent perrier, fr 110

RED

tempranillo, finca cerrada, spain 6/17/24
organic & vegan

merlot, croix de vents, france 6.5/18/26

malbec, carelli 34°, argentina 7/19/27

pinot noir, vignobles berthier l'instant,
fr 8.5/24/34

primitivo, amastuola, italy 9.5/27/38 *organic*

bordeaux, château des deux rives, france 33

cabernet sauvignon, penley estate, aus 36

ROSÉ

cinsault, les arceaux, france 6.5/18/26

côte de provence, pur azur, france 38

SWEET & FORTIFIED

50ml/100ml

port, calem lbv 5/8

sweet, moscatel 5.5/8.5

SOFT DRINKS

coke, diet coke 3

fever tree

lemonade, ginger ale, ginger beer, mediterranean tonic, indian tonic,
refreshingly light tonic, soda water 2.5

freshly squeezed orange/grapefruit juice 3.5

cloudy apple juice 3.5

tomato juice 3.5

cordial & soda 3

blueberry & blackcurrant, elderflower or lime

still/sparkling water 4 (large)

SPIRITS

25ml/50ml

GIN

rives 4/6

bombay 5/7

sipsmith 5.5/8.5

hendricks 6/9

whitley neill rhubarb & ginger 6.5/9.5

tanqueray 10 6.5/9.5

monkey 47 7.5/12

LOCAL GIN

keeper's british honey, cotswolds 6.5/9.5

keeper's british strawberry, lavender &
honey, cotswolds 6.5/9.5

cotswolds 6.5/9.5

the oxford artisan distillery, physic 7/10.5
in collaboration with oxford botanic garden

RUM

barcelo gran anejo 4/6

sailor jerry 4/6

diplomatico reserva exclusiva 7/10

VODKA

tovaritch 4/6

the oxford artisan distillery, oxford rye 5/7.5

grey goose 7/10

TEQUILA

cabrito blanco 4.5/6.5

COGNAC

courvoisier v.s 6/9

SCOTCH / IRISH WHISKY

famous grouse 4/6

jameson's 5/7

glenfiddich 12 yr 7/10.5

laphroaig 10 yr 7/10.5

cotswolds single malt 8/12.5

AMERICAN WHISKEY

makers mark 5/7.5

lot 40 rye 6/9.5

woodford reserve 6.5/9.5

nikka from the barrel 7/10.5

LIQUEURS & APERITIFS

aperol 4/6

baileys 4/6

campari 4/6

cocchi di torino sweet vermouth 5/7

cointreau 4.5/6.5

disaronno amaretto 4.5/6.5

dolin dry vermouth 4/6

frangelico 4/6

kahlua 4/6

limoncello 4.5/6.5

pimm's no.1 4/6

MIXERS

fever tree 2.5

indian/light/mediterranean tonic, soda, ginger ale, ginger beer, lemonade

coke/diet coke 2.5

The Mason Arms

S O U T H L E I G H

BAR SNACKS

nocellara olives 4 | smoked almonds 4 | wasabi peas 4
crisps - sea salt, salt & vinegar, cheese & onion 2.5
serious pig snacking salami 3
focaccia, extra virgin olive oil & balsamic 5.5 *VG*
smoked haddock scotch egg, curry mayo 10
pork, apple & sage sausage roll w/spiced pear brown sauce 8
gareth's famous soy, apricot & chilli chicken wings 8.5 *GF*
salt & pepper squid, saffron aioli 6.5
halloumi fries, sweet chilli 6 *V*

Please inform your server if you have any allergies or require information on ingredients used in our dishes. V = vegetarian, VG = vegan. gluten-free options available.

HOT DRINKS

espresso 2.5
americano / macchiato 2.8
cappuccino / latte / flat white 3.2
mocha 3.5
soya, oat milk +0.5 // + caramel/cinnamon syrup +0.5
loose leaf tea 3
*english breakfast, earl grey, chamomile,
berry, green, fresh mint*
hot chocolate 3
+ whipped cream 0.5/marshmallows 0.5

follow us on instagram @themasonarms