

The Mason Arms

S O U T H L E I G H

BREAKFAST

toast & preserves 4 *v*
sourdough, white or wholemeal
w/ marmalade, strawberry jam

homemade granola 7.5 *v, GF*
w/ berry compote and greek yoghurt

any style eggs 6.5
on sourdough toast

poached eggs & smashed avocado 10 *v*
w/ chilli & lemon on sourdough toast

buttermilk pancake stack 9
berry compote & greek yoghurt *v*
// bacon & maple syrup

full english 12.5
sausage, bacon, scrambled eggs, field mushroom,
thyme roasted tomato, toasted sourdough

veggie full 12.5 *v*
scrambled eggs, smashed avocado, grilled halloumi, field mushroom,
thyme roasted tomato, toasted sourdough

SIDES

bacon 3 | sausage 3 | salmon 4.5 | halloumi 3 | tomato 1.5
field mushroom 1.5 | egg 1.5 | sourdough toast 2

Sausages & bacon from Bakers Butcher in Witney.

*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.*

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SOUTH LEIGH

TO DRINK

breakfast cocktails

mimosa 8.5
bloody mary 10
prosecco 7

juice - 3.5

cloudy apple juice
fresh orange/grapefruit juice

extract coffee

all served with a double shot

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

pot of tea
*english breakfast, earl grey, red berry, lemon & ginger,
green, peppermint, chamomile*