

The Mason Arms

S O U T H L E I G H

SUNDAY LUNCH

BITES

smoked almonds 4 | wasabi peas 4 | nocellara olives 4

focaccia, extra virgin olive oil & balsamic 5.5 *VG*

smoked haddock scotch egg w/ curry mayo 10

halloumi fries, sweet chilli 6 *V*

pork, apple & sage sausage roll w/ spiced pear brown sauce 8

salt & pepper squid, saffron aioli 6.5

TO START

spiced carrot & coriander soup w/ focaccia 8 *VG*

balsamic roasted beetroot, beetroot puree & feta 9 *V, GF*

baked scallops in the shell, sweet chilli & creme fraiche 12 *GF*

gareth's famous soy, apricot & chilli chicken wings 8.5 *GF*

burrata, honey & thyme roasted peach & hazelnuts 9.5 *V, GF*

ROASTS

1/4 lemon & thyme roasted chicken 16

roast beef w/ horseradish sauce 18

fennel cured slow-cooked pork belly 18

smoked almond & root vegetable nut roast 15.5 *V, GF*

*all served with a yorkshire pudding, roast potatoes, maple-roast root veg,
seasonal greens, cauliflower cheese & gravy.*

(gluten-free & vegan options available)

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

COCKTAILS

CLUB

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)

HOUSE

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

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 phoenix, 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

BEER & CIDER

DRAUGHT

hooky, hook norton brewery 2.5/4.5

san miguel lager 3.5/5.5

ironstone lager, hook norton brewery 4/6

off the hook ipa, hook norton brewery 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

peroni non-alcoholic 3.5

SOFT DRINKS

passionfruit cooler

seedlip spice, passionfruit, lime, soda 6.5

apple no-jito

apple juice, mint, lime, ginger ale 6

homemade lemonade / strawberry lemonade 4.5

coke, diet coke 3

fever tree 2.5

lemonade, ginger ale, ginger beer

freshly squeezed orange / grapefruit juice 3.5

cloudy apple juice / tomato juice 3.5

cordial & soda 3

blueberry & blackcurrant, elderflower or lime

still / sparkling water 4 (large)