

The Mason Arms

SUNDAY LUNCH

BLOODY MARY 9

VODKA, TOMATO JUICE, TABASCO, WORCESTER, CELERY

BELLINI 8.5

WHITE PEACH, PROSECCO

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*