

# The Mason Arms

## SPRING MENU

### BITES

- FOCACCIA, EXTRA VIRGIN OLIVE OIL & BALSAMIC 5.5 *VG*  
BLACK PUDDING SCOTCH EGG W/ APPLE KETCHUP 9  
HALLOUMI FRIES W/ SWEET CHILLI SAUCE 6 *V*  
CRISPY SQUID W/ SAFFRON AIOLI 7  
GARETH'S FAMOUS SOY, APRICOT & CHILLI CHICKEN WINGS 8.5 *GF*

### TO START

- TODAY'S SOUP W/ FOCACCIA 8 *VG*  
BURATTA, OLIVE & CAPER TAPENADE, TOASTED SEEDS 9.5 *V, GF*  
BAKED SCALLOPS IN THE SHELL, SWEET CHILLI & CREME FRAICHE 12 *GF*  
BUTTERMILK FRIED MONKFISH, SWEET & SPICY MAYO 11  
ST AUSTELL BAY MUSSELS, WHITE WINE, CREAM & ROSEMARY, FOCACCIA 8/16

### MAINS

- CHICKPEA, COURGETTE & SPINACH TAGINE W/ FLATBREAD & HERB YOGHURT 14 *VG*  
TENDERSTEM, BUTTERNUT SQUASH, HUMMUS, PICKLED APPLE QUINOA SALAD 12.5 *VG, GF*  
FISH & CHIPS, MUSHY PEAS, CHUNKY TARTARE SAUCE 15  
GRILLED HAKE FILLET W/ SWEETCORN CHOWDER 16.5  
BEEF BURGER, MONTEREY JACK, LETTUCE, TOMATO, PICKLE, HOUSE SAUCE W/ CHIPS & SALAD 14  
MARINATED LAMB RUMP, SWEET POTATO MASH, MINT YOGHURT SAUCE, TOASTED PISTACHIOS 17 *GF*  
8OZ RUMP STEAK, ROAST TOMATO, FIELD MUSHROOM & CHIPS 21 *GF*  
+ PEPPERCORN SAUCE 2.5 / + GARLIC BUTTER 1.5

### SIDES

- CHIPS 3.5 *VG GF* | SWEET POTATO FRIES 4 *VG GF*  
TENDERSTEM, CHILLI & ALMONDS 4.5 *VG GF* | HOUSE SALAD 4 *VG GF*  
GREEN SLAW 3.5 *V GF* | BUTTERED NEW POTATOES 4 *V GF*

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