

# The Mason Arms

## SUNDAY LUNCH

### BLOODY MARY 9

VODKA, TOMATO JUICE, TABASCO, WORCESTER, CELERY

### BELLINI 8.5

WHITE PEACH, PROSECCO

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### 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

### 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*