

LUNCH

APERITIF

Negroni 9
Gin Campari, Sweet Vermouth

Limoncello & Thyme Sour 11
Vodka, Limoncello, Thyme, Lemon, Egg White

Grapefruit & Honey Fizz 8
Grapefruit, Honey, Prosecco

Garden Cup 10
Gin, Apple, Cucumber, Elderflower, Lemon, Ginger Ale

SNACKS & STARTERS

Nocellara Olives 4 *vg* | Rosemary & Sea Salt Focaccia, Extra Virgin Olive Oil & Balsamic 5.5 *vg*

Crispy Squid, Saffron Aioli 7

Gareth's Famous Apricot, Soy & Chilli Chicken Wings 8.5 *gf*

Burrata, Olive Oil & Caper Tapenade, Toasted Seeds 9.5 *v gf*

Buttermilk Fried Monkfish, Sweet & Spicy Mayo 11

Chargrilled Watermelon, Feta, Mint, Pumpkin Seeds 8.5 *v gf*

MAINS

Fish & Chips, Mushy Peas, Chunky Tartare Sauce 15

Tarragon & Lemon Marinated Chicken Open Sandwich w/ Mayo & Rocket 10

Roasted Carrot & Coriander Soup, Sea Salt Focaccia 8 *vg*

Mason Arms Burger w/ Monterey Jack, Tomato, Pickle, House Sauce, Chips & Salad 14

Warm Salad of Tenderstem Broccoli & Butternut Squash with Hummus, Pickled Apple & Quinoa 12 *vg gf*
+ Feta 3.5 v / + Buttermilk Monkfish 5

ON THE SIDE

Chips 3.5 *vg gf* | Sweet Potato Fries 4 *vg gf*

Tenderstem Broccoli, Chilli & Almonds 4.5 *v gf*

Garden Salad w/ Tomato, Pickled Apple, Spring Onion, Toasted Seeds 4 *v gf*

PUDDING

Dark Chocolate, Orange and Sea Salt Ganache, Honeycomb 7.5 *vg gf*

Rhubarb and Stem Ginger Crumble, Vanilla Ice Cream 8

White Chocolate Cheesecake, Summer Berry Compote 7.5

Ice Cream - Vanilla, Salted Caramel, Mango Sorbet 2.5 *per scoop*

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