

SATURDAY LUNCH

SNACKS

Gordal olives 5 v | Valencia almonds 5 v
Mini chorizo 6 | Pickles on a stick 4.5 v
Mark's Bakery sourdough, mixed nut whipped butter 6 v
Crispy aubergine fries, miel de caña 8.5 VG

STARTERS

French onion soup, croutons 10 v
Robata grilled scallops in their shell, garlic butter, herbs 14
Celeriac and sour apple remoulade, avocado, lambs lettuce, smoked paprika dressing 12 v
Wild boar scotch egg, curried mayo 10
Steamed Fowey mussels, pancetta, leek and Cotswold cider 10 / 18
Baked truffle camembert, sourdough (*serves 2*) 16 v

MAINS

Fillet of hake, crushed potatoes, garden pea veloute, petit pois a la francaise 23
Slow-cooked lamb rump, moroccan tabbouleh, lamb jus 26
Chicken and mushroom pie, baked mash, gravy, seasonal greens 19.5
Mason Arms cheeseburger, caramelised onion, baby gem, tomato, comté cheese, fries 18
add bacon +3 // add extra patty +5

COOKED OVER THE ROBATA GRILL

Grilled cauliflower steak, puy lentils, chimichurri 19.5 VG
Jumbo King prawns, garlic and herb butter, fries & rocket, parmesan and olive oil 25
10 oz Onglet 28
45 day dry-aged Herefordshire 10oz ribeye 35
Served with your choice of pink & szechuan peppercorn sauce, garlic butter or chimichurri, fries and rocket, parmesan & olive oil

SIDES

Fries 5.5 VG | Crispy pink fir potatoes, parmesan 6 v
Winter greens 5 VGO | Rocket, parmesan & olive oil 6 v
Tenderstem broccoli, chilli & garlic 6 VG

Please let us know before ordering if you have any allergies or intolerances. V - vegetarian, VG - vegan, Vgo - vegan option