



MASONS

RESTAURANT BAR

We serve local produce with a world influence, cooking some of the best ingredients from across the British Isles with a focus on provenance & terroir. Wrapped in exotic flavours from around the world, where the choices appear familiar, but the dishes a little less so...

Welcome to Masons...

SUNDAY MENU

12 – 7pm

1 COURSE £13 | 2 COURSE £16 | 3 COURSE £19

TO START

HOMEMADE SOUP (v)

Artisanal bread

MUSHROOM & WALNUT PÂTÉ (V)

Wholemeal toast, pickled cucumber

HAM HOCK TERRINE

Heritage tomato chutney & charcoal crackers

SMOKED SALMON

Lemon & caper dressing, artisanal bread

TO FOLLOW

ROAST SIRLOIN OF BRITISH BEEF + £2

LEMON & THYME ROASTED CHICKEN

SPINACH, GOAT'S CHEESE AND PISTACHIO - STUFFED PORTOBELLO MUSHROOM (v)

FENNEL & LEMON - INFUSED FISH OF THE DAY

Roast potatoes, steamed greens, carrot & swede puree, cauliflower cheese

TO FINISH

STICKY TOFFEE PUDDING

OLDE ENGLISH RICE PUDDING ICE CREAM

WARM BLACK CHERRY BROWNIE

ENGLISH CHEESES

Vegan (ve) Vegetarian (v) Allergen information is available upon request. All weights stated are prior to cooking.

Please note that a discretionary 10% service charge will be added to your bill.