

MASONS

RESTAURANT BAR

Our team recreate classic bistro style dishes using fresh local ingredients in a vibrant dining environment

While you wait...

WARM BREADS £5

Salted butter & garlic aioli

OLIVES £3.5

Market selection

CRISPS & NUTS £3

Homemade vegetable crisps & spice toasted cashews

Starter Plates

RICH ONION SOUP £6

Beef consommé, cheese & garlic crouton

CONWY MUSSELS £7.5

Marinière style. Warm bread

CARPACCIO OF BEEF £9.5

Shaved parmesan, rocket & capers

ARANCINI £7

Curried cauliflower & mozzarella rice balls (V)

SPICY POPCORN PRAWNS £9

Coriander & lime mayo

RILLETTE OF TUNA £6.5

Tuna, lemon & parsley paté. Warm bread

To Share

BRUSCHETTA BOARD £13

Wild mushroom | Pesto, serrano & rocket |

Tuna, lemon & parsley

CAMEMBERT £14

Rosemary & Garlic. Warm bread & crudités (V)

Main Plates

CHESHIRE PORK £15

Sage butter roasted fillet. Buttered mash, cider gravy

SERRANO WRAPPED COD £17

Mushy peas and fries

CHICKEN PAILLARD £14

Capers, aired dried cherry tomatoes, rocket & chimichurri.

Parmesan & truffle fries

MUSHROOM RAVIOLI £13

Truffle cream. Crispy wild mushrooms (V)

HAM KNUCKLE £16

Slow braised. Pot liquor & pease pudding

BEEF CHEEKS £15

Slow braised, buttered mash

Steaks

All served with parmesan & truffle fries. Parisienne butter

ONGLET £17

8oz cooked rare

RIB EYE £23

10oz cooked medium

Side Orders

BUTTERED MASH £4

PARMESAN & TRUFFLE FRIES £4.5

HOUSE FRIES £3.5

SEASONED GREENS £4

ROCKET & PARMESAN SALAD £4

MANCHESTER CHEESE PIE £14

Puff pastry, mushy peas & fries (V)

CONWY MUSSELS £14.5

Marinière style. Warm bread & Fries

RISOTTO BLANCO £12.5

Green vegetables, toasted pine nuts & chimichurri (V)

DUCK CONFIT £18

Cassoulet of haricot, Toulouse sausage & bay

SALMON FILLET £17.5

Fresh Herb & lemon cream linguine, shaved asparagus, infused with basil

FILLET £28

8oz cooked rare

CHATEAUBRIAND FOR TWO £60

16oz prime fillet 2 sides 2 sauces

Sauces

BÉARNAISE £3

PEPPER £3

CHIMICHURRI £3

MUSHROOM TRUFFLE CREAM £3

