



MASONS

RESTAURANT BAR

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



WHILE YOU WAIT...

HOUSE MARINATED OLIVES £4

Market selection (Ve)

BREAD SELECTION £6

Homemade butter (V)

HOUSE ROASTED NUTS £4

Cashews, almonds, peanuts (V)

SHARING

CHEESE & CHARCUTERIE BOARD £20

Selection of cured and homemade meats, local cheese,
quince, chutney & breads

Vegan (Ve) Vegetarian (V) Gluten Free (Gf) allergen information is available upon request.
Please note that a discretionary 10% service charge will be added to your bill.



STARTERS

CELERIAC, TRUFFLE & HAZELNUT SOUP £7

Shaved black truffle & crushed hazelnuts (Ve/Gf)

CHILLI & GARLIC PRAWNS £11.5

Homemade chermoula & sourdough

DUCK MOUSSE DOUGHNUT £10

Winter fruits jam, pickled kumquats, pistachio & pecorino

SPICED MUSSELS £8.5

Nduja, fennel & sourdough

WILD MUSHROOMS ON TOAST £9.5

Cèpes, trompette & girolle mushrooms, fried quail's egg (V)

GOATS CHEESE RAVIOLI £10

Beetroot consommé, pickled beetroot & fresh marjoram (V)

WILD GAME TERRINE £11.5

Port jelly & sourdough croute

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MAINS

12 HOUR BRAISED BEEF CHEEKS £19

Mashed potato, mushroom & smoked pancetta gravy (Gf)

MASONS FISH & CHIPS £16.5

Lemon & herb breadcrumbs, Champagne tartare sauce & crushed green peas

AGED CHEDDAR, CELERIAC & SHALLOT PIE £16.5

Mashed potato & roasted carrots (V)

PAN ROASTED DUCK £23.5

Chestnut & roasted garlic mashed potato, prunes & port sauce (Gf)

TOFU & WALNUT WELLINGTON £17.5

Roasted garlic, thyme buckwheat, roasted carrots and gravy (Ve)

SNAPPER & MONKFISH £23

Mussels, prawns, squid & scallops with samphire potato pearls & saffron broth (Gf)

CHESHIRE PORK BELLY £19.5

Roasted squash, braised red cabbage & apple puree, caramelised shallots & pan jus (Gf)

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GRILL

All served with side of your choice

10oz RIB EYE £30

8oz FILLET STEAK £34

HALF CHICKEN £19

Garlic & herb butter basted

PLAICE FILLET £22

Anchovy butter, capers & parsley

16oz CHATEAUBRIAND FOR TWO £70

Sharing prime fillet accompanied by two sides &
two sauces of your choice

SAUCES

COGNAC & CRACKED PEPPER £4

MUSHROOM £3.5

ANCHOVY HOLLANDAISE £3

BÉARNAISE £3.5

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SIDES

MASHED POTATO £3

ROSEMARY, PARMESAN & WHITE TRUFFLE FRIES £4.5

ROASTED CARROTS £3

CHARRED BROCCOLI £3.5

CHEESE & BACON BRUSSEL SPROUTS £3.5

HOUSE DRESSED SALAD £4.5

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DESSERTS

STICKY TOFFEE £7

Caramelised banana, date puree & vanilla ice-cream (V)

MILK & COOKIES £7.5

Chocolate, milk foam & crumbled cookies (V)

CRÈME BRÛLÉE £7.5

Black forest & cherry compote (Ve/Gf)

PEAR RUM BABA £8

Poached pear, baba, tonka bean cream (V)

CHEESE MENAGERIE £12

Celery, grapes, fruit chutney & homemade crispbread (V)

ICE-CREAM & SORBET £6

Choice of homemade flavours (V)

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