



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 & black olive tapenade

OLIVES £3.5

Market selection (Ve)

BAKED WELSH GOATS CHEESE £9

Hazelnut crust, balsamic onions &
herb croutons (V)

SHARING

ANTIPASTI BOARD £18

Continental meat & cheese board
accompanied with olives, sundried tomatoes
& warm bread

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.



STARTERS

ROASTED CAULIFLOWER SOUP £6

Crispy sage leaves & parsnip crisps (V)

CHILLI POPCORN PRAWNS £9

Mint yoghurt

PARMESAN ARANCINI £9

White truffle mayonnaise & shaved black truffle (V)

CHORIZO CROQUETTES £8

Sriracha mayonnaise & padron peppers

CRISPY DUCK EGG £9.5

Textures of beetroot hollandaise & hot flaked smoked salmon

CHARRED SQUID £7.5

Chorizo crisp, airdried tomatoes & garlic aioli (gf)

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MAINS

MASONS FISH PIE £17.5

Roasted loin of cod, leek & seafood veloute with a potato crisp

CHESTNUT GNOCCHI £14

Shaved sprouts, wild mushrooms, flamed marsala & pecorino (V)

PAN ROASTED DUCK BREAST £18

Buttered mash, wilted greens & sour cherry sauce

BALSAMIC ONION & GOATS CHEESE TART £13

Shaved apple, pickled walnut, & watercress salad (V)

MONKFISH & CHORIZO RISOTTO £17

Saffron oil & pea shoots (gf)

STEAK & STOUT PIE £16.5

Buttered mash & rich gravy

ROASTED CHICKEN SUPREME £15

Parmesan & polenta hash brown, wild mushrooms & truffle cream sauce (gf)

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STEAKS

All served with Garlic and parsley herb fries

10oz RIB EYE £23

8oz FILLET STEAK £28

16OZ CHATEAUBRIAND FOR TWO £60

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

SAUCES

BÉARNAISE £3.5

PEPPER £3.5

WILD MUSHROOM & TRUFFLE £4

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SIDES

BUTTERED MASH

GARLIC & PARSLEY HOUSE FRIES

**PARMESAN & POLENTA
HASH BROWN**

CREAMED LEEKS

WILTED GREENS

ALL £4

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DESSERTS

CHERRY & ALMOND CRUMBLE £7

Cherry ripple ice-cream

STICKY TOFFEE PUDDING £7.5

Honeycomb shard & clotted cream ice-cream

RHUBARB & GINGER PANACOTTA £6.5

Ginger crumb & blackcurrant sorbet

CHOCOLATE BAKED ALASKA £8.5

Frangelico & espresso mousse

CHEESE MENAGERIE £9

House chutney & biscuits

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