



MASONS

RESTAURANT BAR

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



WHILE YOU WAIT...

HOUSE MARINATED OLIVES £4

Market selection (Ve)

WARM BREAD SELECTION £5

Rapeseed oil & red wine vinegar,
marinated aubergine, hummus (Ve)

HOUSE ROASTED NUTS £4

Cashew, smoked almonds,
honey roasted peanuts, Thai nuts (V)

SHARING

ANTIPASTI BOARD £18

Selection of cured & house made meats,
local cheese, olives, marinated aubergine, hummus,
semi dried tomatoes & warm breads

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

PISTOU SOUP £6

Spring vegetable broth, garlic pistou sauce
& toasted seeds (Ve)

STICKY PORK BELLY £8.5

Corn puree, chard corn & tomato salsa (Gf)

HANDDIVED SCALLOPS £12

Fragrant coconut milk foam, papaya & mango salsa,
lotus crisp (Gf)

DRESSED AUBERGINE £7.5

Labneh, zoug & toasted seeds (Ve)

GOATS CHEESE EN CROUTE £8.5

Fresh green apple, Manchester honey & micro celery (V)

CURED SALMON £10

Pea puree, shaved fennel, grapefruit & orange salad (Gf)

SMOKED BACON CAESAR £8

Charred gem, anchovies, bacon crisps (Gf)

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MAINS

CHICKEN BALLOTINE £15

Crumbled Cheshire cheese, semi dried tomatoes & kalamata olives. Cucumber & mint salad (Gf)

LAMB RACK £18

Crushed purple potato, asparagus and pea puree, green peas, edamame, sugar snap & lamb jus

ROASTED SUMMER SQUASH ORECCHIETTE £13

Cherry tomato, vintage Lancashire poacher & crispy kale (V)

SEA BREAM EN PAPILLOTE £17

Steamed in garlic & white wine (Gf)

BARLEY RISOTTO £13.5

Smoked onion, marinated aubergine, crispy kale, coconut yoghurt (Ve)

PORK FILLET £16.5

Jerusalem artichoke puree, cider sauce, cabbage wrap with pancetta & buckwheat, pork crisps

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GRILL

All served with green slaw and garlic & parsley fries

10oz RIB EYE £24

8oz FILLET STEAK £30

8oz TUNA AU POIVRE £22

16oz CHATEAUBRIAND FOR TWO £65

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

GARLIC & PARSLEY FRIES

GREEN SLAW

HOUSE SALAD

ROASTED SWEET POTATO

MINTED GREENS

ALL £4

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DESSERTS

MILLE FEUILLE £8

Vanilla diplomat crème, berries & raspberry sorbet (V)

BERRY PAVLOVA £7

Chantilly cream, summer berries & vanilla ice cream (Gf/Ve)

CHOCOLATE TART £7.5

Marmite caramel, hazelnut ice cream (V)

GREEK YOGHURT PANNA COTTA £6.5

Thyme roasted peach, peach coulis (V)

CHEESE MENAGERIE £9

House chutney & biscuits (V)

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