



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)

BREAD SELECTION £6

Cut farmhouse loaves, salted butter (V)

HOUSE ROASTED NUTS £4

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

SHARING

CHEESE & CHARCUTERIE BOARD £20

Selection of cured & house made meats,
local cheese, olives, 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

SPRING VEGETABLE BROTH £6

Garlic pistou sauce & toasted seeds (ve)

HAM HOCK TERRINE £9.5

Toasted Brioche, cucumber & radish salad, pickled pearl onions

HANDDIVED SCALLOPS £14

Fragrant coconut milk foam, papaya & mango salsa,
lotus crisp

ASPARAGUS, PEA & PARMESAN ARANCINI £9

Basil pesto & parmesan crisp (V)

GOATS CHEESE & APPLE BRUSCHETTA £9

Charred sourdough, Manchester honey & fresh thyme (V)

CURED SALMON £12

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

YORKSHIRE BLUE & APPLE SALAD £8

Toasted hazelnuts, Sherry Vinaigrette (V)

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MAINS

SUMMER CHICKEN £15

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

CHESHIRE LAMB RUMP £20

Asparagus & pea puree, green peas, edamame, sugar snap & lamb jus

ROASTED SUMMER SQUASH SPAGHETTI £13

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

FILLET OF SEA BREAM £17

Steamed in garlic, white wine, fennel & heritage tomatoes (Gf)

RISOTTO VERDE £14

Trio of minted peas (Ve)

PAN ROASTED PORK £16.5

Lemon & thyme crumb, spaghetti Napoli

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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

COGNAC & CRACKED 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 £4.5

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DESSERTS

RASPBERRY & PISTACHIO TUILLE £8

Vanilla diplomat crème, berries & raspberry sorbet (V)

CHERRY & BERRY ETON MESS £7.5

Chantilly, cherry soup & clotted cream ice cream (Gf/V)

CHOCOLATE TART £7

Salted caramel, local dairy ice cream (V)

CITRUS SEMIFREDDO £7.5

Lemon curd, candied peel & shortbread crumb (V)

CHEESE MENAGERIE £9.5

A fine selection of local cheese, crackers, chutney, fruit and olives (V)

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