



MASONS

RESTAURANT BAR

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



### WHILE YOU WAIT...

**HOUSE MARINATED OLIVES £5.5**

Market selection (Ve)

**SHARING BREAD SELECTION £7.5**

Homemade butter (V)

**HOUSE ROASTED NUTS £5**

Cashews, almonds, peanuts (V)

### SHARING

**CHEESE & CHARCUTERIE BOARD £24**

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 £11**

Nduja, fennel & sourdough

**WILD MUSHROOMS ON TOAST £10.5**

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 £21**

Mashed potato, mushroom & smoked pancetta gravy (Gf)

### **MASONS FISH & CHIPS £18**

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

### **AGED CHEDDAR, CELERIAC & SHALLOT PIE £17.5**

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 £24**

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

### **CHESHIRE PORK BELLY £21**

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 £32**

**8oz FILLET STEAK £35**

**HALF CHICKEN £21**

Garlic & herb butter basted

**PLAICE FILLET £23.5**

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 £4

ROSEMARY, PARMESAN & WHITE TRUFFLE FRIES £5.5

ROASTED CARROTS £4

CHARRED BROCCOLI £4.5

CHEESE & BACON BRUSSEL SPROUTS £4

HOUSE DRESSED SALAD £5.5

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## DESSERTS

### **STICKY TOFFEE £9**

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 £7**

Choice of homemade flavours (V)

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