



## OUR STORY

Our ethos has always been to serve the best ingredients from across the British Isles, with a focus on provenance & terroir. We personally source local produce and recreate classic bistro style dishes to be enjoyed within our vibrant dining environment. Chef Michael and his team welcome you to Masons.

## APÉRITIF

<b>BLOOD ORANGE MARGARITA</b> £10.5 Tequila, Cointreau, blood orange, lime	<b>APEROL SPRITZ</b> £9 Aperol, Prosecco, soda
<b>NEGRONI</b> £10 Campari, gin, sweet vermouth	<b>VODKA MARTINI</b> £10.5 Ciroc vodka, dry vermouth

## WHILE YOU WAIT

<b>OLIVES</b> £6 Marinated in rosemary, thyme & garlic	<b>FRIED CRAB BON BON</b> £9 Walnut purée. Salmon caviar
<b>ARTISAN BREAD SELECTION</b> £8.5 House whipped butter	<b>CANDIED &amp; ROASTED NUTS</b> £6 Cashews, almonds & walnuts (Ve)

## SMALL PLATES

<b>BABY CUCUMBER &amp; BLUE CHEESE</b> £8.5 Air dried tomato gel, pine nuts, chive oil. Honey mustard dressing (V) (Gf)	<b>DILL GRAVADLAX</b> £12 Lemon, dill cucumber pearls, frisée. Pink peppercorn vinaigrette
<b>GARLIC KING PRAWNS</b> £10.5 Truffle herb aioli. Grilled farmhouse loaf	<b>WINTER VEGETABLE SOUP</b> £8 Homemade maple loaf & herb oil (Ve)
<b>HAM HOCK</b> £9.5 Winter chutney, butter toasted brioche. Rocket & pumpkin seed salad	<b>DUCK CARPACCIO</b> £12 Romanesco, cauliflower, fennel & hazelnuts. Crispy duck crackling. Truffle oil (Gf)

## TO SHARE

<b>HONEY NUT BAKED CAMEMBERT</b> £18 Wholegrain melba toast crisps, candied & roasted nuts. Manchester honey	<b>WINTER PLOUGHMANS BOARD</b> £24 Dill gravadlax, ham hock, baby cucumber & blue cheese. Olives, our own pickles & artisan bread selection with house whipped butter
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## MAIN PLATES

<b>CHICKEN, LEEK &amp; CHEDDAR PIE</b> £18.5 Celeriac mash, maple glazed parsnip. Smoked cheese sauce	<b>VENISON BANGERS &amp; MASH</b> £18.5 Rich gravy. Chard Roscoff onion (Gf)
<b>12HR SLOW BRAISED SHORT RIB</b> £22 Caramelised onion mash, tender stem. Rich gravy	<b>LENTIL WELLINGTON</b> £22 Smoked tomato sauce. Sautéed winter greens (Ve)
<b>SLOW ROASTED PORK BELLY</b> £19 Butternut squash purée, savoy cabbage, green apple. Crushed potato. Cider pan jus (Gf)	<b>PAN ROASTED COD LOIN</b> £22 Beetroot purée, caramelised beetroot, asparagus & potato fondant. Caper beurre blanc (Gf)
<b>PLAICE MEUNIÈRE</b> £24 Concassed tomato, herb Butter. Confit garlic & rosemary fries (Gf)	<b>WINTER POACHED PEAR SALAD</b> £16 Blacksticks blue, rocket & pea shoot. Candied pecan, red wine vinaigrette (V)(Gf)

## FROM THE GRILL

<b>8OZ FILLET</b> £32	<b>CHICKEN SUPREME</b> £17
<b>10OZ RIBEYE</b> £28	<b>FRESH MARKET FISH</b> £19

*Served with herb butter & house winter slaw*

## 16oz TOMAHAWK STEAK

**£80 FOR 2 PEOPLE**  
Caramelised onion mash, confit garlic & rosemary fries, tender stem. Rich beef gravy and truffled hollandaise

## SIDES

<b>CARAMELISED ONION MASH</b> £4.5
<b>BUTTERED WINTER GREENS</b> £5.5
<b>CONFIT GARLIC &amp; ROSEMARY FRIES</b> £5
<b>HOUSE WINTER SLAW</b> £4.5

## SAUCES

<b>RICH BEEF GRAVY</b> £3
<b>PEPPERCORN SAUCE</b> £4
<b>TRUFFLED HOLLANDAISE</b> £4
<b>SMOKED TOMATO SAUCE</b> £3

*Join us for Sunday Lunch* 2 COURSES £24 | 3 COURSES £28.5

Vegan (Ve) Vegetarian (V) Gluten Free (Gf) allergen information is available upon request. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note that a discretionary 10% service charge will be added to your bill.