



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

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

WHILE YOU WAIT

ARTISAN BREAD SELECTION House butter	£7	OLIVES Marinated in lemon & dill	£6
FISH CAKE BON BONS Lemon & dill sour cream	£9.5	BEETROOT CRISPS Smoked bacon jam (Gf)	£4.5

SMALL PLATES

COURGETTE SOUP Shaved asparagus & truffle (Ve)	£6.5	CHICKEN RAVIOLI Tomato & lemon butter sauce	£10.5
MACKEREL CEVICHE Sweet pickled fennel & dehydrated grapefruit	£9	ROASTED GOLDEN BEETROOT Mascarpone, candied pistachio & beetroot crisps (V) (Gf)	£9.5
SALMON, CHIVE & PEA TERRINE Pea shoot salad & lemon vinaigrette (Gf)	£12.5	PULLED HAM & SMOKED CHEESE RAREBIT Textures of tomato & pickled shallots	£9

TO SHARE

HONEY & WALNUT WHIPPED GOATS CHEESE Artisan breads & crackers	£14	PLOUGHMAN'S BOARD Pulled ham hock, local cheese & roasted golden beetroot. Olives, our own pickles & artisan bread selection with house whipped butter	£20
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MAIN PLATES

TOMATO GLAZED SALMON Tomato pearl couscous & spring vegetables. Lemon yoghurt sauce	£20	ROASTED SKATE WING Roasted tomato & broccoli salad. Sautéed new potatoes, chilli & chive butter (Gf)	£19
FILLET OF CHESHIRE PORK Polenta cake, asparagus purée & cider pan jus (Gf)	£19	PAN ROASTED RUMP OF LAMB Chantenay carrots & mini shepherd's pie	£24
CURRIED CHICKEN SUPREME Sautéed new potatoes & spinach garlic purée (Gf)	£17.5	SPICED GREEN LENTIL STEW Fried lentil puffs filled with chilli coconut yoghurt (Ve)	£17.5
SPINACH, POTATO & CHEESE WELLINGTON Buttered greens & creamed leeks (V)	£18	PEA, ASPARAGUS & CAULIFLOWER SALAD Mixed herb dressing (Ve)	£16

FROM THE GRILL

8OZ FILLET	£34	CHICKEN SUPREME	£17
10OZ RIBEYE	£28	FRESH MARKET FISH	£19

Served with green slaw & chilli & chive butter

CHATEAUBRIAND

£90 FOR 2 PEOPLE
Sautéed new potatoes, grilled asparagus, buttered broccoli, baby carrots & polenta cake. Peppercorn sauce & truffled hollandaise

SIDES

BUTTERED GREENS	£5.5
CONFIT GARLIC & PARSLEY FRIES	£5
SAUTÉED NEW POTATOES	£5
GREEN SLAW	£4.5

SAUCES

PEPPERCORN SAUCE	£4
TRUFFLED HOLLANDAISE	£4
CHILI & CHIVE BUTTER	£3
CIDER PORK JUS	£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.