

The Masons Arms - Sundays



MASONS ARMS
coffee | bistro | events | bedrooms

ALL DAY BRUNCH served from 8am

American Breakfast 13.50
Pancakes with fresh fruit and maple syrup, fried egg, sausage, hash brown, tomato, beans, streaky bacon, sourdough toast

Veggie Breakfast 10.95 v
grilled halloumi, guacamole, veggie sausage, fried egg, hash brown, mushroom, grilled tomato, beans and toast

Eggs Florentine 9.75 gfr
two poached eggs, toasted and buttered english muffin, hollandaise, spinach and your choice of home roasted ham or bacon
Upgrade to smoked salmon 2.00

American Pancakes 7.50
choose between...
• smoked streaky bacon and maple syrup
• forest fruit and greek yoghurt
• lemon and sugar **vg**
• caramelised banana and chocolate sauce
• lotus biscoff sauce and biscuit bits **vg**

Masons Vegan 10.95 vg
vegan sausage, tomato, mushrooms, hash brown, baked beans, spinach, avocado on toast

Brunch of Dreams 10.00 gfr
english muffin, garlic mushroom, spinach, streaky bacon, poached egg & hollandaise sauce with cubed potato

Smashed Avocado 8.95 v gfr
Sourdough, tomato chutney, poached eggs, grilled halloumi
Add streaky bacon 2.00

Veggie Med Benedict 8.50 v gfr
poached eggs, avocado, halloumi, sun-dried tomatoes, red pesto hollandaise, toasted muffin

Masons Breakfast 10.95
back bacon, lincolnshire sausage, fried egg, tomatoes, mushrooms, hash brown, baked beans, black pudding, toast

Masons Muffin 9.95
toasted muffin, sausage patty, streaky bacon, cheese, fried egg & hash brown

Brunch Omelette 8.50 v gfr
mushrooms, cheese, spinach, served with micro herb mixed leaf salad

SUNDAY MENU

Roast Beef Topside 13.50
served pink with horseradish cream, goose fat roast potatoes, honey glazed carrots, braised red cabbage, seasonal vegetables, yorkshire pudding & gravy

Pan-Fried Chicken 12.95
pan fried chicken, roasted garlic with butter thyme and lemon, goose fat roast potatoes, honey glazed carrots, braised red cabbage, seasonal vegetables, yorkshire pudding & gravy

Nut Roast 12.95 v gf N
served with mash potatoes and steamed vegetables

Roast Beef Sandwich 8.95
on sourdough with horseradish served with roasties or fries with a dipping gravy

Chicken & Stuffing Sandwich 8.95
on sourdough served roasties or fries with a dip gravy

Masons Fish and Chips 14.95 gfr
haddock fillet fried in a light batter, served with hand cut chips, mushy peas and tartare sauce
gluten free available on request

Vegetable & Sun-dried Tomato Tart 14.00 vg gf
shortcrust pastry tart filled with a grilled vegetable sauce, topped with sun-dried tomatoes, aubergine & a pumpkin seed crumb. Served with fries & dressed salad

Grilled Halloumi Ciabatta 8.50 v
grilled halloumi, cajun maple mayo and baby gem lettuce

Honey Chicken Ciabatta 9.50
honey and sriracha chicken tenders, crunchy coleslaw, spicy mayo, cheddar cheese

FROM THE BAKERY

Cream Tea	5.95
tea & scone with jam & cream	
Crumpets	3.50
Scone, Jam and Cream	3.95
Toasted Tea Cake	3.95
Pain au chocolat	2.50
Croissant	3.50
Add brie and bacon for 2.00	

SIDES/EXTRAS

Fries	4.00 gfr
Salt & Chilli Fries	5.00 gfr
Halloumi Fries	6.00 gfr
Parmesan and Garlic Fries	5.00 gfr
House Slaw	2.95 gfr
Onion Rings	4.00 gfr
Side Salad	2.95 gfr
Garlic Sourdough	3.95
Cheesy Garlic Sourdough	4.95

CHUCK BURGER

Served in a brioche bun and skin on dusted fries gfr
Upgrade to piggy smalls for £4.50



THE WHOLE HOG £13.50
2x 3oz smashed beef patties, bbq pulled pork, cracklin dust, bbq sauce

HUNTERZ CHICKEN £13.95
Buttermilk fried chicken, sticky bbq, streaky bacon and Monterey Jack cheese

CHEESY MOUNTAIN £12.95 v
Fried halloumi, smash mountain burger, cajun maple mayo, tomato and pickled red onion

PLAIN JANE £12.95
2x 3oz smashed beef patties, monterey jack cheese, ketchup and mustard

DIRTY BIRD £13.95
Buttermilk fried chicken, brie, bacon, jam, cajun maple mayo

MEATLESS BAD BOY £12.95 vg
Moving mountains burger, crispy onions, jalapeno jam, VG cheese

SIDES:

PIGGY SMALLS £7.95
dusted skin on fries, bbq pulled pork, cheese and cracklin dust

RISK IT FOR BRISKET £7.95
dusted skin on fries, smoked brisket, jalapenos, cheese, cajun maple mayo

DESSERTS *the best bit*

Frutti di Boschi 7.50 v
pastry case filled with patisserie cream, topped with a layer of sponge, forest fruits & powdered sugar
served with pouring cream or ice-cream

Pecan Pie 7.95 v
golden syrup, pecan nut & whisky filling in a sweet pastry case. served with ice-cream

Raspberry Frangipane 7.50 vg gfr
served with gin and lemon sorbet

WINTER WARMERS

Apple Crumble 6.95 vg
apple crumble tart served with ice-cream (vg) or custard

Sticky Toffee Pudding 6.95 vg
served with toffee sauce, and ice-cream (vg) or custard

Salted Caramel and Rocky Road Brownie 7.95 v
served with honeycomb icecream and biscoff sauce

AFTERNOON TEA

Afternoon Tea is served Monday - Saturday 12pm-4pm in the main Bistro. 12-1:30 Sundays
Offering local sausage rolls, mini fish & chips, scotch egg, sarnies, scones and more!
Afternoon tea also includes a choice of hand roasted coffee or Twinings Tea
Booking is required 48 hours in advance
£25 per adult | £17 per child



BOTTOMLESS BRUNCH
Monday - Saturday, 9am to 3pm
Sunday, 9am - 1pm
one and a half hours of endless sparkling wine complete with a share board of our brunch favourites!
starts at £25 per person
bookings advised
Upgrade to select cocktails at £35pp



PAINT & SIP
Monday - Saturday, 9am to 3pm
Sunday, 9am - 1pm
We're supplying 1.5 hours of endless sparkling wine, canvas, painting supplies and a burger shareboard!
starts at £30 per person
bookings advised
Upgrade to select cocktails at £40pp



The Masons Arms - Drinks and Desserts

HOT CHOCOLATE BAR

Hot Chocolate / White Hot Chocolate 3.50
Bounty Hot Chocolate 4.00
Syrups 0.55: Mint | Caramel | Hazelnut | Vanilla |
 Pumpkin Spice | Gingerbread
Extras: Squirty Cream 0.60 | Salted Caramel
 Drizzle 0.20 | Marshmallows 0.20
Make it a large 0.50
Alternative Milk 0.50: Coconut | Soy | Oat
 Please note our chocolate contains milk

ADD SYRUPS

0.55
 Caramel
 Hazelnut
 Mint
 Vanilla
 Pumpkin Spice
 Gingerbread

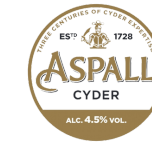
COFFEE AND CAKE

Any regular hot drink and today's cake for £5.50
 Upgrade to scone for £5.95

Toasted Teacake 3.95
 Pain au chocolat 2.50
 Crumpets 3.50
 Croissant 3.50

COFFEE

Espresso 2.50
 Americano 2.95
 Latte 3.30
 Flat White 3.30
 Cappuccino 3.30
 Mocha 3.60
 Iced Coffee 3.10
 Hot Chocolate 3.50
 White Hot Chocolate 3.50
 Chai Latte 3.40
 Flavoured Syrup 0.55
 Oat Milk / Soya Milk 0.50
 Large 0.50



BEER & CIDER

DRAUGHT

Madri (4.6%) 5.10
 Hopical Storm (4.0%) 5.95
 Aspalls (4.5%) 4.90

BOTTLE

Budweiser (4.5%) 330ml 4.35
 Estrella (4.6%) 330ml 4.75
 Corona (4.6%) 330ml 4.50
 Bitburger (0.0%) 330ml 3.20
 Rekorderlig (5.0%) 500ml 4.95
 • strawberry and lime
 • wild berry

TEA

Pot of Twinings English Breakfast
 Tea/ Decaf Tea 2.60
 Twinings Herbal Teas 2.80
 • earl grey • camomile
 • peppermint • green tea
 • raspberry & cranberry

SOFT DRINKS

J20 3.50
 • apple and mango
 • orange and passionfruit
 • apple and raspberry

Cordial 0.60/1.00
 • blackcurrant
 • orange
 • lime
 • elderflower

Coca Cola Zero 1.75/3.35
Diet Coca Cola 1.66/3.15
Lemonade 1.70/3.20
Coca-Cola (bottled) 3.50
Appletiser 3.30
Fruit Shoot Blackcurrant 2.45

WATER

Mineral Water 330ml/750ml 2.70/4.25
 • sparkling • still

JUICES

Orange Juice 2.40
Apple Juice 2.40
Tomato Juice 200ml bottle 2.50

TONICS

Classic London Tonic 2.50
Slim Line London Tonic 2.50
Mediterranean Tonic 2.50
Ginger Beer 2.50

FIZZ & WINES

FIZZ

Prosecco, Apericena 5.50/28.95
 Italy (11%)
 delicate and aromatic with fine bubbles. Peach, pear & an elegant zest

Moscato d'Asti, Araldica 4.95/27.00
 Italy (5%)
 light and fresh, possess floral and honeyed notes

Champagne Brut, Delacoste 55.00
 France (12.5%)
 well balanced, fruit and crispy

Cremant de Loire, L'Extra par Langlois Rose 55.00
 France (12.5%)
 expect bright notes of red fruit and a fine mousse

Champagne Brut, Taittinger 75.00
 France (12.5%)
 brioche notes, hints of honey and fresh fruit, mass of depth

ROSÉ WINE

Bel Canto Pinot Grigio delle Venezie Rose 3.75/6.95/19.95
 Italy (12%)
 pale pink, rich in fruits and floral on the nose. Fresh, crunchy taste, with a good structure

Pescadero Point White Zinfandel Rose 4.95/6.95/19.95
 USA (10%)
 vibrant fruity rose, bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish

Nicolas Rouzet, Coteaux d'Aix en Provence 29.95
 France (12.5%)
 pale & delicate, fine & elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant & a hint of peppery spice

WHITE WINE

Ombrellino Pinot Grigio 4.95/6.95/19.95
 Italy (12%)
 stone fruit and citrus with refined dry mineral finish

Bantry Bay Chenin Blanc 4.95/6.95/19.95
 South Africa (12.5%)
 floral notes and subtle pineapple fruit, with striking lemon and grapefruit flavours

Fernlands Sauvignon Blanc 5.95/8.35/24.95
 New Zealand (12.5%)
 tropical & herbaceous flavours. Gooseberry & green pepper mingle with mango and guava

Lua Nova Vinho Verde 22.95
 Portugal (10%)
 fresh, zesty, zippy. On the nose there are notes of white flowers, and on the palate tropical and stone fruits

Picpoul de Pinet Plo L'Isabelle 27.95
 France (12.5%)
 a snappy nose of lemon & fruit, with a vibrant green apple. A racy wine with a lip-tingling finish

Toast & Honey Chardonnay 29.95
 USA (13%)
 rich butterscotch and toasted oak on the nose, creme brulee with some bosc pear on the palate, long flavourful finish

Boschetto Gavi di Gavi DOCG 32.95
 Italy (12.5%)
 Bright, clean apple and pear aromas on the nose, a citrus fresh palate, delicately herbaceous, touch of a mineral 'twang' on the finish

Pazos de Lusco Albarino 39.95
 Spain (13%)
 aromas of apple, pear & peach complemented by floral notes. The wine is rounded & harmonious on the palate with citrus notes and a balance of refreshing acidity & ripe flavours

Sancerre Blanc Du Armond 42.95
 France (12.5%)
 dry white wine, aromas of white flowers and green apple and refreshing citrus flavours

Pouilly Fuisse Domaine Trouillet 49.00
 France (13.5%)
 A complex, full-flavoured white wine. With aromas of almond, hazelnut and citrus, supported by a peach, brioche and honey notes, this is Pouilly Fuisse at its best.

RED WINE

Romero Gonzales Malbec 5.90/7.55/21.95
 Argentina (13.5%)
 lots of pure blackcurrant fruit character, with a little grip of tannin

Valle Antigua Merlot 4.95/6.95/19.95
 Chile (13%)
 soft & plummy, possesses fruit flavours and a touch of oak on the silky finish

Five Ravens Pinot Noir 5.75/8.15/22.95
 Romania (13%)
 Classic bright red fruit flavours and spicy note

Olivier Maurice Cotes du Rhone 23.95
 France (13.5%)
 red berry notes with hints of spice. Fruit entry on the palate, overlaid with a hint of spice. Soft supple tannins & a lift of acidity

Wisdom Tree Dao 25.95
 Portugal (13%)
 soft & rounded, full of plum & bramble flavours with a touch of herbaceousness and a slight spiciness to the finish

Copper Kingdom Barossa Shiraz 29.95
 Australia (14.5%)
 full bodied, jammy & fruity. It's an intense, powerful explosion of blackcurrants, blackberries

Toast & Honey Cabernet Sauvignon 29.95
 USA (13%)
 blackberries, currant and a bit of dark chocolate on the nose, vanilla spice with more dark fruits on the palate

Dehesa de Gazania Rioja Reserva 30.50
 Spain (13.5%)
 deep cherry red, very complex on the nose, red berries & liquorice combine with layers of oaky aromas. Full-bodied, long and structured on the palate

Esprit de Lussac, Lussac St Emilion 33.95
 France (13%)
 deep cherry red, very complex on the nose, red berries & liquorice combine with layers of oaky aromas. Full-bodied, long and structured on the palate

Roberto Sarotto Barolo DOCG 47.95
 Italy (13%)
 ripe red cherry fruit and sweet spices. The palate is full and velvety with a long complex finish, with very well integrated and polished tannins

COCKTAILS

Espresso Martini 6.95 🍸
 after a pick-me-up? try espresso coffee shaken with smirnoff vanilla vodka with sweet vanilla and rich coffee notes

Strawberry Daiquiri 6.95 🍸
 a delicious mix of strawberries, captain morgan white rum and lime – it's likely to be a popular choice amongst your shipmates

Pornstar Martini 6.95 🍸
 a mouth watering combination of passion fruit, guava, pineapple and lime, balanced with smooth notes of french vanilla and marshmallow. served with a delightful frothy top.

Mojito 7.50 🍸
 keep it simple with the classic mojito, combining white rum, lime and mint

Bloody Mary 7.50 🍸
 a cocktail for the brave, vodka, spices, lemon and of course tomato juice

Long Island Iced Tea 7.75 🍸
 one for the late afternoon, vodka, gin, rum, tequila, triple sec, and lemon juice topped with cola

Moscow Mule 7.75 🍸
 vodka based drink, with ginger beer & lime to pack a spicy punch

Aperol Spritz 7.25 🍸
 aperol spritz, the iconic orange drink. its unmistakable orange and fresh bittersweet taste light up your toasts and add extra joy to the moment.

Mimosa 5.50 🍸
 a simple classic of fizz and fresh orange

Kir Royale 6.95 🍸
 another classic of fizz topped with cassis

Blood Orange Gin Fizz 7.25 🍸
 a favourite for the esteemed gin drinker. a mix of orange gin, cointreau, lime juice and london tonic

Limoncello Spritz 7.25 🍸
 a fresh twist on the classic aperol spritz, limoncello, soda & fizz

MOCKTAILS

Pink Lemonade 4.55 🍸
 elderflower syrup, lime juice, strawberry puree, topped with lemonade and crushed ice

Cucumber Cooler 4.55 🍸
 cucumber, mint, elderflower syrup, lime and soda water served with plenty of ice!

🍸 Martini 🍸 Long 🍸 Short 🍸 Wine

🍷 125ml 🍷 175ml 🍷 250ml 🍷 Bottle