

The Masons Arms - Bistro



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

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

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

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

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

Truffle Mushroom Benedict 9.75
roasted fried mushrooms, poached eggs, hollandaise, toasted english muffin, spinach & truffle oil

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

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

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

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

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

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

MASONS MAINS

Chicken Parmigiana 13.00 gfr
bread crumbed & deep fried chicken, topped with garlic butter, aribiata, creamy bechamel, mozzarella cheddar parmesan cheese, served with fries, salad & garlic mayo

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

Greek Salad 9.95 gf
sun-dried tomatoes, olives, feta, onions, cucumber, lettuce, garlic dressing
Add halloumi 3.50
Add chicken 4.50

Caesar Salad with Chicken & Pancetta 13.50 gfr
chicken breast, crispy pancetta, baby gem, herbed croutons, anchovies, parmesan and caesar dressing

Katsu Chicken Tenders Bowl £13.95
crispy cooked chicken tenders, sweet Japanese curry sauce, coriander rice, white slaw, pickled spicy carrots

Mediterranean Platter 14.95 v gfr
roasted mediterranean vegetables, halloumi fries, falafel, greek salad, hummus & pitta bread

Steak Frites 18.95 gfr
6oz sirloin steak served pink, served with fries, dressed rocket and peppercorn sauce

Bao Bun 12.95
2 of the same bao buns, served with fries
Choose from;
BBQ pulled pork
beef brisket & peppercorn sauce
sweet chilli chicken
halloumi, coleslaw & cajun maple mayo

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

TACOS

3 mini open tortillas, served with a side of fries

Paprika Chicken 12.95 gfr
paprika chicken, peppers, onion, sweetcorn, sour cream, avocado. side of coleslaw

Halloumi Taco 12.95 gfr
fried halloumi, coleslaw, pomegranate, cajun maple mayo

Steak Taco 13.95 gfr
steak, peppers, onions, blue cheese sauce

Please ask to see our Sunday Menu

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
<i>Add brie and bacon for 2.00</i>	

SIDES/EXTRAS

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

WARM CIABATTAS served with a side salad

Add fries 3.00
Add house slaw 2.15

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

Chicken Parm Ciabatta 8.50
crispy coated chicken, topped with garlic butter, house marinara, parmesan & pesto mayo

Louth Cheese Steak Ciabatta 9.50
sirloin steak, cheddar, mozzarella, caramelised red onion, peppers

Mushroom & Mozzarella 8.50 v
buttered balsamic mushrooms, pepper, mayo & lettuce, mozzarella

BBQ Pulled Pork 8.95
BBQ pulled pork, melted mozzarella & cheddar cheese

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

SANDWICHES served with a side salad

Add fries 3.00 gfr
Add house slaw 2.15 gfr

Cucumber & Salmon 8.50
cucumber, smoked salmon & creme fraiche

Falafel and Hummus 7.50 vg
falafel and hummus, served with tomato and baby gem

Prawn Marie Rose 7.95
prawn marie rose sauce served with baby gem and tomato

Masons Club 8.95
bacon, chicken and a fried egg served with rocket, tomato and mayo on sourdough

Fish Goujon 8.95
with tartar sauce and dressed rocket

Ploughmans Sarnie 8.50
grated cheddar cheese, honey glazed ham, chutney & pickles. served with a side of apples & grapes

CHUCK BURGER Served in a brioche bun and skin on dusted fries gfr

Upgrade to piggy smalls for £4.50



ALL ABOUT THE BEEF £13.50
2x 3oz smashed beef patties, smoked brisket & cajun maple mayo

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

SHAREBOX £32.00
2 cheese & bacon burgers, pulled pork loaded fries, onion rings, halloumi fries, coleslaw and choice of 2 sauces. Serves two

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

Salted Caramel and Rocky Road Brownie 6.50 v
served with honeycomb icecream and biscoff sauce

Strawberry Eton Mess 6.75 v
meringue, summer fruits, cream, icecream

Frutti di Boschi 6.50 v
pastry case filled with patisserie cream, topped with a layer of sponge, forest fruits & powdered sugar served with pouring cream or ice-cream

Raspberry Frangipane 6.50 vg gfr
served with gin and lemon sorbet

ICE CREAM SUNDAES

Choco Bliss Sundae 6.95 v
two scoops of chocolate ice-cream, chocolate sauce, brownie bites, topped with cream

Gin Lovers Sorbet Sundae 6.95 vg gfr
gin and lemon sorbet, fresh raspberries, fruit coulis

Sweet & Salty Honey Crunch Sundae 6.95
honeycomb ice-cream, salted caramel vanilla ice-cream, fudge pieces, toffee sauce, topped with cream

BOTTOMLESS BRUNCH

Monday – Saturday, 9am to 3pm
Sunday, 9am - 1:30pm
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 - 1:30pm
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



AFTERNOON TEA

Afternoon Tea is served Monday - Saturday 12pm-4pm in the main Bistro. 12-2:30 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



The Masons Arms - Drinks and Desserts

COFFEE

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

Did you know? We have our own blend of speciality coffee supplied by River City Coffee!



TEA

Pot of Twinings English Breakfast Tea/Decaf Tea 2.60
Twinings Herbal Teas 2.80

- earl grey
- peppermint
- raspberry & cranberry
- camomile
- green tea

ADD SYRUPS

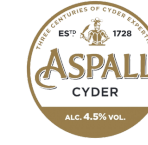
0.55

- 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



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
Corona (4.6%) 330ml 4.50
Bitburger (0.0%) 330ml 3.20
Rekorderlig (5.0%) 500ml 4.95

- strawberry and lime
- wild berry
- pear

SOFT DRINKS

J20 3.50	Coca Cola Zero 1.75/3.35
• apple and mango	Diet Coca Cola 1.66/3.15
• orange and passionfruit	Lemonade 1.70/3.20
• apple and raspberry	Coca-Cola (bottled) 3.50
Cordial 0.60/1.00	Appletiser 3.30
• blackcurrant	Fruit Shoot Blackcurrant 2.45
• orange	
• lime	
• elderflower	

WATER

Mineral Water 330ml/750ml 2.70/4.25

- sparkling
- still

JUICES

Fresh Orange Juice 2.40
Fresh 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

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

125ml 175ml 250ml Bottle

Please ask to see our full wine & spirits list

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.

2 for £12

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

Martini Long Short Wine

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

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!