

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

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

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 hollandaise, toasted muffin

MASONS MAINS

Rigatoni 15.50 gfr, V, N
wild mushroom, spinach & pine nut rigatoni pasta, tossed in a roasted garlic sauce & served with garlic & rosemary focaccia

Pie of the Day 15.95
local butchers pie, served with mash, buttered seasonal vegetables & pan gravy

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

Soup & Sarnie 13.95 gfr
chef's soup of the day with your choice of sarnie

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

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

Sausage & Mash 14.95 gfr
butchers lincolnshire sausages with buttered mash, minted peas, crispy shallots & gravy

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

Soup of the Day 7.95 gfr
chef's soup of the day, served with sourdough bread

Veggie Wellington 14.95 vg
carrot wellington with spiced marmalade, served with mash & seasonal veg

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	<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	

Please ask to see our Sunday Menu

WARM CIABATTAS served with a side salad

Add fries 3.00
Add house slaw 2.15

Korean Chicken 9.50
bbq korean chicken, baby gem, mayo, pickled red onion, sesame seeds

BBQ Chicken Melt 8.95
crispy coated chicken, topped bacon, cheddar & BBQ sauce

Roasted Veg Ciabatta 8.50 vg
aubergine, courgette, pepper, sun-dried tomato, baby gem, avocado

Mushroom & Blue 8.50 v
garlic butter fried mushrooms, blue cheese sauce & rocket

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

SANDWICHES gfr served with a side salad

Add fries 3.00 gfr
Add house slaw 2.15 gfr

Caesar Club 8.95
chicken, bacon, cheddar, parmesan, tomato, lettuce & caesar dressing

Falafel and Hummus 8.50 vg
falafel and hummus, served with tomato and baby gem

Prawn Marie Rose 8.50
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 tartare sauce and dressed rocket

Toasted Brie & Bacon 8.95
cranberry sauce, brie & bacon, served as a toastie

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

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

BOTTOMLESS BRUNCH

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

one and a half hours of endless Prosecco 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 Prosecco, 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

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

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

ADD SYRUPS

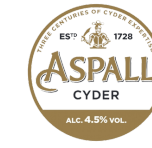
0.55
 Caramel
 Hazelnut
 Mint
 Vanilla
 Pumpkin Spice
 Gingerbread

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

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