

MASONS ARMS

Friday & Saturday 6pm - 9pm

# **GRAZING BOARDS**

Charcuterie Board cured meats, pork pie, scotch egg, bread, olives, sundried tomatoes, chutney	<i>Single</i>   <i>Sharer</i> 9.95   17.00
Three Cheese Board (v) Selection from 4 cheeses, grapes, celery, apple, chutney, crackers, bread, olives Extra charge for all 4 cheeses	9.95   17.00
Cheese & Meat Board Charcuterie & 3 cheeses, celery, grapes, crackers	15.00   28.00
Lincs Board Plum bread, Lincolnshire poacher, haslet, chine, Lincolnshire sausages in spicy marinade, served with Pin Gin & Tonic for a £3 supplement per person	12.95   24.00

SMALL PLATES

#### Meat & Fish

- Chicken Wings, choice of either spicy or sticky sauce Gfr
- Rack of BBQ Ribs
- Sliced Lincs Sausage in spicy marinade
- Italian Meatballs in spicy tomato sauce topped with parmesan GF
- Chorizo in red wine & honey GF
- Pork Belly Bites with sticky sauce
- Chicken Skewers with a garlic & truffle drizzle GF
- Pulled Pork Bao Bun
- Calamari & garlic dip
- Steak Strips with peppercorn sauce GF

#### Breads & Cheeses

- Camembert with focaccia  $^{v}$
- Bread, olive oil & balsamic v
- Bruschetta with garlic, tomato, olives, onions and balsamic v
- Garlic Bread v
- Crunchy Mac & Cheese Bites, smoked bacon & chive with truffle mayo

## Vegetarian

- Hummus with toasted flatbread Ve, Gfr
- Falafel <sup>Ve</sup>
- Cauliflower Tandori with butter curry sauce & pickled red onion ve
- Creamy Garlic Mushrooms with toasted sourdough for dipping V, Gfr
- Mixed Olives, lemon, sun-dried toms & oregano Ve, Gfr
- Zucchini Ve, Gfr
- Jalapeno Poppers v
- Red Pepper Arancini v
- Patatas Bravas, tom sauce & aioli<sup>v, GF</sup>
- Fries, choice of either Plain, Garlic & Parmesan, or Salt & Chilli <sup>∨</sup>
- Mini Caesar Salad V, Gfr
  add chicken £2 supplement

£6.50 each or mix & match 3 for £15



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# **DESSERTS**

Salted Caramel & Rocky Road Brownie served with honeycomb ice-cream and biscoff sauce	6.50
Eton Mess meringue, summer fruits, cream, ice-crea	6.75
Banoffee Pie banana, caramel, cream, biscuit base	6.50
Churros with cinnamon sugar & biscoff dipping sauce	6.75
Chocolate 양 Raspberry Torte served with gin & lemon sorbet	6.50
Sweet Tooth Sundae honeycomb ice-cream, chocolate sauce, biscoff crumb & white choc chips	6.95
Monkey Business Sundae vanilla ice-cream, chocolate sauce and caramelised banana	6.95
Gin Lovers Sorbet Sundae gin & lemon sorbet, fresh raspberries, fruit coulis	6.95

# AFTER DINNER

# 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	0.50
Mocha	3.60	Oat Milk / Soya Milk	0.50

# Night Caps

**Royal Tokaji 5 Puttonyos** 

100ml 10.95

Hungary (11.5%) 49.95 the nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift

#### **Taylors LBV Port**

50ml 3.45

Portugal (20%)

The elegant and stylish nose combines fresh, intense blackcurrant and cherry aromas with subtle notes of liquorice and spice. On the palate the black fruit flavour is supported by firm but well integrated tannins

# TEA

Pot of Twinings English Breakfast Tea/ Decaf Tea 2.60 Twinings Herbal Teas 2.80 • earl grey • camomile

- peppermint
- green tea
- raspberry & cranberry

#### **Courvoisier Cognac VSOP**

25ml 4.95

France (40%) beginning notes of late stone fruits, soft summer jasmine joins in the blend and ends with hints of gingerbread for a silky finish

## Pedro Ximénez Sherry

Spain (16.5%)

50ml 3.50

on the nose rich aromas of fruits such as raisins, figs and dates accompanied by honey, syrup and fruit preserve. On the palate velvety and smooth with good acidity which alleviates the sweetness

#### Limoncello

Suffolk (28%)