

# THE MASON ARMS

*South Leigh*

## SNACKS

Nocellara olives 3.50 vg gf  
Sourdough, English Netherend Farm butter 3.50 v  
House Scotch egg 6.00  
Apple & black pudding sausage roll, English mustard 5.00  
Smoked aubergine caviar & sourdough toast 4.50 vg

## STARTERS

Scallops, roasted cauliflower, samphire, apple 12.50 gf  
Fowey mussels, cider cream sauce, samphire, toasted sourdough 9.00  
Ham hock terrine, piccalilli salad, toasted sourdough 7.50  
Roasted & spiced pumpkin soup, toasted sourdough 7.50 v  
Smoked burrata, grains & beetroot salad 8.50/15 v

## MAINS

Roasted Cornish plaice, baby heritage potatoes, sea vegetables, clams, white wine sauce 18.50 gf  
Roasted cauliflower steak, caper & raisin beurre noisette, cavolo nero, hazelnuts 14.00 v gf  
Beer battered fish & chips, triple cooked chips, mushy peas, tartare sauce 14.50  
Confit rabbit & smoked pancetta pappardelle 17.50  
Blythburgh pork belly, roasted heritage carrots, mash, red wine sauce 18.50 gf  
Steak & ale pie, mash, tenderstem broccoli 16.50

## FROM THE ROBATA GRILL

Masons Arms burger 15  
100z Bone-in sirloin 28  
100z Flat-iron steak 23

*All served with fries and watercress salad*

Bone marrow & tarragon sauce / peppercorn sauce / garlic & thyme butter 2.50

1/2 Chicken, kohlrabi coleslaw, fries 16.50

Whole seabream, heritage potatoes, grilled lemon, seaweed butter sauce 18 gf

## SIDES

Rosemary fries 3 / Chilli & almond broccoli 3 v gf / Kohlrabi coleslaw 3 v / gf Buttered heritage potatoes 3 v gf

Please let us know if you have any allergies or specific dietary requirements.

Vegan adaptations of some of our dishes are available upon request.

Due to Food Standards Agency regulations please note that undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, particularly for children, the elderly and those with weakened immune system. Our burger is served rare as standard, and we insist on using only reputable suppliers to minimise any risk.