

# THE MASON ARMS

*South Leigh*

Nocellara olives 3.50

House made ale bread, English netherend farm butter 3.50

Pork crackling quavers, apple sauce 3.50

Smoked aubergine caviar & sourdough toasts 4.50

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Fresh pea risotto, old Winchester cheese, pickled shallots 7.50

Isle of Wight tomatoes, whipped curd 7.50

Tomato roasted red pepper gazpacho, cucumber sorbet, candied pine nuts 6.50

Maple whiskey cured salmon, caviar, pickled cucumber & horseradish 8

Devonshire crab ravioli, samphire, crayfish, coriander, apple & bisque 8.50

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Pan roasted cod loin, baby heritage potatoes, tender-stem broccoli, seaweed butter sauce 18.50

Charred tender-stem broccoli, chilli and feta salad, toasted nuts & seeds 14

Beer battered fish & chips, triple cooked chips, mushy peas, tartare sauce 14.50

Cotswold white chicken, black garlic, charred baby gem 17.50

Confit rabbit & smoked pancetta pappardelle 17.50

Blythburgh pork belly, roasted carrots, mash, pork crackling quaver, red wine sauce 18.50

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## FROM THE ROBATA GRILL

Beef burger, bacon, cheese, tomato, gherkin 15

Blythburgh pork chop 18

100z Flat iron steak 23

*Served with chips and watercress salad*

200z Sirloin on the bone to share, watercress, confit tomato, truffled mushroom, chips 65

*Confit tomato, shallot, baby leek, truffled mushroom 3.50*

*Peppercorn sauce or Caramelised shallot & blue cheese butter 2.50*

## SIDES

Triple cooked chips / Buttered greens / Tender-stem broccoli 3