

THE MASON ARMS

South Leigh

SNACKS

Mixed Italian olives 3 vg gf
Oxford sourdough, English butter or lamb dripping 4
Scotch egg 6 df
Grilled violet artichoke, lavender 6
Charred vegetables, foraged herb dressing 5 v

STARTERS

Pea, nettle & mint soup 6.50 vg
Grilled mackerel, asparagus, pickled cucumber 8.5 gf df
Pork rilette, whiskey cured apricot, sourdough toast 9
Whipped Wygmore ewe's cheese, golden beetroot and cucumber gazpacho 7.50 v
BBQ chicken wings, tomato relish 7.5 gf df

MAINS

Charred sticcoli, truffle gnocchi, rainbow chard, honey butter 16
Spiced Lamb burger, mint and cucumber yogurt, fries 13
Hooky battered fish & chips, crushed peas & tartare sauce 14.5
Hake, orange and whey emulsion, fresh peas, broad beans and bok choy 17

FROM THE ROBATA GRILL

Sirloin 8/10/12oz 22/26/30 df gf Rump 8oz 17 df gf Flat iron chicken 14.5 df gf
All served with watercress salad, hand cut chips and a choice of sauce

Lemon butter gf / Garlic butter gf / Peppercorn gf / Rocket pesto gf vg / Red wine jus gf df

Lamb rump, rainbow chard & borderlaise sauce, garlic mash 20 gf
Stuffed Romero pepper, cherry tomato, red onion, foraged herbs, rocket pesto, heritage potatoes 14 vg gf
Bibury Rainbow trout, smoked new potatoes, grilled broccoli, lemon butter 17 gf
Pork sirloin, crackling, grilled apple & black pudding, red wine jus, chips 17 df

All our meats are locally sourced from Hedges Butcher in Abingdon

SIDES

Grilled asparagus, cherry tomato and portabello mushroom £4
Truffle fries 4.50 v / Skinny fries 3 v / Hand cut chips 4 / Seasonal greens 4 v gf
Grilled corn on the cob 4 vg gf / Kitchen salad 3 vg gf / Buttered heritage potatoes 4 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.
vg - vegan / v - vegetarian / gf - gluten free / df - dairy free