

SAMPLE DINNER MENU: SEPTEMBER

Please note that our menu is inspired by the best local and seasonal produce, so may be subject to daily changes



Whipped cods roe, smoked chilli flakes 3.5

Scotch egg, our brown sauce 4

Confit chicken wing, spiced cod cheek, neighbours plums, artichoke veloute 8.5

Glazed pork belly, smoked hock & foie gras bon bon, cauliflower, BBQ celeriac 9.5

Heritage tomato salad, consommé, ewe's curd, basil, olives 7.5

New season Yorkshire grouse, watercress, girolles, savoy cabbage, elderberry 25

Dry aged pork chop, pearl barley, girolles, garden apple, malt onion 20

Cornish plaice, fennel, pak choi, broccoli, clams, spiced hazelnut granola 23

Heritage carrots, polenta, sage, carrot & truffle purée, chard, black truffle 18

32 day aged rump steak, roasted tomato, mushroom, triple cooked chips 25

Beer battered cod, bashed peas, chips, tartar sauce 13

Masons arms burger, triple cooked chips, coleslaw 15

Smoked brisket, mash, caramelised onions, chard 16

Triple cooked chips 3.5

Autumn vegetables 3.5

Ratte potato, seaweed butter 3.5

Please let us know when ordering if you have any allergies or intolerances.