

THE MASON'S ARMS

Please let a team member know if you have any dietary requirements or allergies.
A separate menu with information about dishes containing wheat and gluten is available.*

STARTERS

- Roasted Courgettes Marinated in Rapeseed Oil and Herbs** sweet and sour peppers, toasted pecan pieces. (vg) £6.00
Sautéed Woodland Mushrooms pastry fingers, mushroom velouté, chestnut cream. (v) £7.00
Masons Breaded Fishcakes lemon and dill mayonnaise, house dressed mixed leaves. £7.00
Deep-Fried Crispy Squid our own sweet chilli dip, lemon wedge and house dressed mixed leaves. £7.00
Chicken Liver Parfait warm toast, house-dressed mixed leaves, cranberry and red onion chutney. £7.00
Braised Pork Cheeks grilled black pudding, potato pancake, cider gravy. £7.00

MAINS

- Beef and Gem Ale Pie** (vegan pie available) creamy mash potato, garden peas and a pot of our own gravy. £16.00
8oz Sirloin Steak twice-cooked chunky chips, grilled field mushrooms, roasted tomato with herbs, butter and rocket. £24.00
Hand-Pressed Beef Burger crisp lettuce, our own orange barbecue sauce, Cheddar cheese and a red cabbage slaw on homemade bread. £14.50
Pan Fried Fillet of Sea Bass leek and garden pea risotto, lemon and dill, soured samphire. £16.00
Roasted Supreme of Salmon warm salad of potato, spinach, beans, tomato, red onion and anchovy topped with smoked butter. £16.00
Atlantic Cod Deep-Fried in Tribute Ale Batter twice-cooked chips, mushy peas and homemade tartare sauce. £15.00
Braised Belly of Pork rösti potato, buttered green cabbage, roasted carrots, apple jelly, roasted apple, cider gravy. £16.00
Green Thai Vegetable Curry vegetables and potato in our Thai green curry sauce with a coconut flatbread. (v/vgo) £14.00
Grilled Halloumi mashed potato, cannelloni bean casserole with peppers, red onion and tomato with a balsamic glaze. (v/vgo) £14.00

DESSERTS

- Dark Chocolate and Rum Torte** chocolate crisp finger, raspberry sauce, vanilla ice cream. (v) £7.00
Sticky Toffee Pudding toffee sauce, Cornish clotted cream and honeycomb. (v) £7.00
Classic Crème Brûlée fruit & nut flapjack. (v) £7.00
Brewer & Bean Latte Panna Cotta salted caramel shard, shortbread biscuit, sweetened whipped cream and chocolate shards. (v) £7.00
West Country Cheese Board Cornish Blue, Cornish Camembert, Double Devonshire, Semi-Mature Cornish Gouda; served with a selection of biscuits, locally made chutney and grapes. £9.00

SANDWICHES AND WRAPS

Available 12-5pm. Choose from white or granary bread, with house dressed salad and coleslaw. (*subject to availability.)

- Mature Cheddar and Chutney** £7.50
Home Cooked Glazed Ham and English Mustard £8.00
Devon Crab and Rocket* £14.50
Roast Beef and Horseradish* £9.50

SIDES

- Chips** (vg) £4.00 / **Fries** (vg) £4.00 /
Cheesy Fries/Chips (v/vgo) £4.50 /
Seasonal Vegetables (vg) £4.00 / **Salad** (vgo) £3.50 /
New Potatoes (vg) £4.00 / **Peppercorn Sauce** £3.50
Invisible Chips - 0% Fat, 100% Hospitality £2.00**

(v) vegetarian / (vo) vegetarian option / (vg) vegan / (vgo) vegan option.
*Information about all other allergens is recorded and available upon request.
Please note we take steps to minimise the risk of cross-contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens. If you would like further information on our preparation methods, please ask one of our team members.

This is a recyclable, single-use menu printed on 100% recycled paper.

**All proceeds raised from invisible chips sales will be donated to Hospitality Action, which is helping people in hospitality worst affected by the Covid crisis. Thanks for chipping in.

Visit hospitalityaction.org.uk for more details.