

MENU

nibbles

- BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA** olive oil, balsamic vinegar. *v* 4.0
- OLIVES** *vg* 3.5
- ANTIPASTI SKEWERS** sweet drop peppers, feta, salami. 4.5

starters

- SEASONAL SOUP** bloomer wedge, Cornish butter. *v* 6.5
- SMOKED SALMON & DILL ROULADE** macerated celery, watercress, creamy horseradish dressing. 7.0
- CRISPY COATED CALAMARI** dressed mixed leaves, sweet chilli sauce, lemon wedge. 7.0
- DUCK LIVER & ORANGE PÂTÉ** Baker Tom's sourdough, mixed leaves, apple & cherry chutney. 6.5
- SMOKED CORN-FED CHICKEN BREAST WITH A HONEY GLAZE**
ginger, redcurrant & mustard sauce, mixed leaf & orange salad. 7.0
- CHICKPEA FRITTERS** marinated cucumber, coriander & chilli salad, dressed rocket,
vegan mayonnaise with a hint of lemon. *vg* 6.5



mains

- MARKET FISH** ask for today's catch of the day. 17.0
- CONFIT OF DUCK LEG** turnip & potato mash, butterbean cassoulet, dressed green seasonal cabbage, red wine sauce. 16.0
- PAN-FRIED SUPREME OF HAKE WITH PROSCIUTTO CRISP** boulangère potato, grilled gem lettuce,
braised baby gem lettuce, garden peas, white wine & bacon cream. 16.5
- TAGLIATELLE WITH TOMATO & PESTO** green pesto, roasted tomatoes, shallots, garlic, spinach.
Finished with Devon rapeseed oil & Twineham Grange cheese. *vg option* 14.5
- CELERIAC LYONNAISE** roasted baby beetroot, basil & apple jelly, roasted aubergine, garlic velouté, market vegetables. *vg* 14.5

pub classics

- COD & CHIPS** Tribute Pale Ale batter, chips, crushed minted peas, tartare sauce, Cornish seaweed salt, lemon.
*20p from every portion of Cod & Chips sold is donated to the St Austell Brewery Charitable Trust, supporting charities,
good causes and individuals in need across the South West.* 15.0
- WEST COUNTRY 8OZ SIRLOIN STEAK** garlic & chive butter, chips, Cornish sea salt & thyme slow-roasted
plum tomato, rocket & Cornish Gouda salad. + *Peppercorn Sauce* 3.5 24.0
- LOCALLY SOURCED STEAMED MUSSELS** Korev Lager, leek & cream sauce, bloomer wedge, fries. 18.0
- 6OZ HAND-PRESSED BURGER** glazed bun, our own burger sauce, chorizo & Korev Lager sweet chilli jam,
smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, fries. 15.0
- CHEF'S PIE** ask your server for today's choice. 14.5

sides

CHIPS *vg* 3.5 | **FRIES** *vg* 3.5 | **GARLIC CIABATTA** *vg* 3.5 | **GARLIC CIABATTA & CHEESE** *v* 4.5

BUTTERED NEW POTATOES *v* 3.0 | **TENDERSTEM BROCCOLI** toasted almonds. *v* 3.0

GREEN BEANS onion crumb. *v* 3.0 | **GEM LETTUCE WEDGE** blue cheese dressing, crispy onion. *v* 3.0



desserts

CHERRY BAVAROIS dark chocolate mousse, brownie pieces, cherries in brandy syrup, whipped cream. 6.5

BLUEBERRY & TEA INFUSED YOGHURT PANNA COTTA thyme macerated fruits, shortbread biscuits. 6.0

APPLE & RASPBERRY FRANGIPANE vegan ice cream, caramelised apples, toffee sauce. *vg* 6.5

MERINGUE SWIRLS WITH CASHEW NUTS banana cream, honeycomb & toffee sauce. *vg option* 6.0

TRELEAVENS LUXURY CORNISH ICE CREAM & SORBET vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet. *v, vg option* per scoop 2.0

WEST COUNTRY CHEESE BOARD Helford Sunrise, Quicke's Mature Cheddar and Cornish Blue, selection of crackers, apple & Korev Lager chutney, grapes, celery. *v* 10.0

Helford Sunrise: rich and semi-soft, washed in Helford Cider, topped with black peppercorns.

Quicke's Mature Cheddar: full-flavoured, buttery, with grassy tones and caramel notes.

Cornish Blue: award-winning, mild and creamy, with a subtle sweetness and salty finish.

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DESSERT WINE a perfect pairing for something sweet. *Please ask for details.*

hot drinks

ESPRESSO 2.45 | **DOUBLE ESPRESSO** 2.95 | **MACCHIATO** 2.60 | **AMERICANO** 2.45 | **CAPPUCCINO** 3.00

LATTE 3.00 | **FLAT WHITE** 3.25 | **MOCHA** 3.15 | **ICE COFFEE** 2.45 | **HOT CHOCOLATE** 3.35

DELUXE HOT CHOCOLATE 3.75 | **HERBAL/FRUIT INFUSION** 3.05 | **POT OF TEA** 2.45



*Supporting Local Suppliers - We take pride in the provenance of our ingredients, sourcing local South West produce from:
Etherington Meat Co. | S&J Fisheries | Baker Tom's Bread | Treleavens Luxury Cornish Ice Cream | Cornish Coffee*

*Guests with allergies - Our allergen information is available on request. Please let your server know if you have any allergies or intolerances.
v - vegetarian, *vg* - vegan*

The Masons Arms is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit www.staustellbrewery.co.uk