

MENU

nibbles

OLIVES <i>vg, gf</i>	3.5	PADRÓN PEPPERS Cornish sea salt. <i>vg, gf</i>	4.0
BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA olive oil, balsamic vinegar. <i>vg</i>	4.0	BEER-PICKLED COCKLES <i>gf</i>	4.0
CHORIZO BITES <i>gf</i>	5.0		

starters

SEASONAL SOUP bloomer wedge, Cornish butter. <i>v, vg option, gf option</i>			6.5
LOCALLY SOURCED STEAMED MUSSELS Rattler cider, leek & cream sauce, bloomer wedge. <i>gf option</i>			9.0
PINEAPPLE-CUT CALAMARI sweet chilli & coriander mayo, lemon.			8.0
VENISON BONBONS parsnip purée, Cornish Gouda. <i>gf</i>			8.0
CAULIFLOWER, CHARD & LEEK RAVIOLI basil pesto, red amaranth. <i>vg</i>			7.0
WARM HAND-PICKED CRAB TART white and brown crab meat, red jalapeños, Hollandaise sauce. <i>gf</i>			9.0
PANKO BELLY PORK celeriac & apple remoulade, sweet chilli & chorizo jam. <i>gf</i>			8.0

salads

mains

MARKET FISH please ask for today's catch.			17.0
GAME RAGU PAPPARDELLE venison, pheasant and partridge in a red wine, juniper & redcurrant ragu sauce, pappardelle, shaved Parmesan.			14.0
BEETROOT & GOAT'S CHEESE RISOTTO roasted golden beetroot, rocket. <i>v, gf</i>			12.0
PAN-FRIED CHICKEN SUPREME wild mushroom sauce, sautéed woodland mushrooms, Parmesan polenta, wilted spinach. <i>gf</i>			14.5
FENNEL SEED ROASTED SQUASH lentils, avocado & basil purée. <i>vg, gf</i>			11.0
MOROCCAN LAMB TAGINE coriander couscous, minted yoghurt.			15.0
PAN-FRIED DUCK BREAST beetroot & fennel tart, sweet potato purée, pickled beetroot, savoy cabbage, leeks, red wine sauce. <i>gf</i>			18.0

pub classics

6OZ HAND-PRESSED BURGER in a glazed bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, chorizo & sweet chilli jam, fries. <i>gf option</i>			14.0
COD & CHIPS Atlantic cod in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce and lemon. <i>vg option, gf</i> <i>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.</i>			15.0

for our vegan diners...

Instead of cod, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce and lemon. <i>vg, gf</i>			13.0
WEST COUNTRY 8OZ SIRLOIN STEAK garlic & chive butter, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad, chips. <i>gf</i> + Peppercorn Sauce 3.0 gf / + Shell-On Black Tiger Prawns in Garlic & Chive Butter 4.0 gf			23.0
LOCALLY SOURCED STEAMED MUSSELS Rattler cider, leek & cream sauce, bloomer wedge, fries. <i>gf option</i>			16.0
CHEF'S PIE ask your server for today's choice.			14.0

sides

FRIES <i>vg, gf</i>	3.5	RED WINE SAUCE <i>gf</i>	3.5
CHIPS <i>vg, gf</i>	3.5	ROASTED WINTER VEG <i>vg, gf</i>	4.0
GARLIC CIABATTA <i>v</i>	3.5	APPLE & CELERIAC REMOULADE <i>v, gf</i>	3.5
GARLIC CIABATTA & CHEESE <i>v</i>	4.5	TENDERSTEM BROCCOLI & TOASTED ALMONDS <i>vg, gf</i>	3.0
CREAMED LEEK & SPINACH <i>v, gf</i>	3.5		



desserts

DARK CHOCOLATE MOUSSE Cornish fairing, berries, mint. <i>v, gf option</i>	6.0
STICKY TOFFEE PUDDING salted caramel ice cream. <i>v</i>	6.5
ROSEMARY & BUTTERMILK PANNA COTTA Cornish fairing, winter berries. <i>gf option</i>	6.5
LEMON CURD BRÛLÉE TART winter berries, clotted cream, meringue. <i>v, gf</i>	6.5
COCONUT RICE PUDDING Cointreau marmalade, sweet dukkah. <i>vg, gf</i>	6.0
TRELEAVENS LUXURY CORNISH ICE CREAM & SORBET vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet. <i>v, vg option, gf</i>	<i>per scoop</i> 2.0
WEST COUNTRY CHEESE BOARD Selection of three West Country cheeses served with crackers, spiced tomato chutney, grapes and celery. Please ask your server for details.	9.5

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

coffee

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

tea

HERBAL/FRUIT INFUSION	3.05
POT OF TEA	2.45
<i>hot chocolate</i>	
HOT CHOCOLATE	3.35
DELUXE HOT CHOCOLATE	3.75



Guests with allergies - All our allergen information is available upon request. Please let your server know about any allergy or intolerance you may have. 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. Therefore it is not possible for us to guarantee separation of all allergens. v - vegetarian, vg - vegan, gf - gluten free ingredients

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, Tilley's Gluten Free Bakery & Chocolate House, Treleavens Luxury Cornish Ice Cream, Cornish Coffee

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