

BREAKFAST

Served from 8am – 10am



Mason Arms Full English 12.5

Pork sausage, smoked streaky bacon, roast tomato, black pudding, hen eggs, mushrooms, hash brown

Toasted English Muffin with Scrambled Hen Eggs 6.5

- with smoked streaky bacon 7.5

- with smoked salmon 8

Eggs Benedict or Royale 9.5 / 10

Honey glazed ham or smoked salmon, poached eggs, toasted muffin, hollandaise sauce

Porridge 5

Organic oat porridge, berries & cinnamon

Pancakes 9.5

Scotch pancakes with smoky streaky bacon & maple syrup or yoghurt & berries

House Granola 6.5

with yoghurt & seasonal berries

Boiled Eggs & Soldiers 4.50

Toast & Preserves 3

Drinks

Fresh Squeezed Orange / Grapefruit Juice	4
Apple Juice	3.5
Cappuccino, Flat White	3
Latte, Americano	2.75
Espresso, Macchiato	2.2
Fresh Mint Tea	3
Jeeves & Jericho Teasmiths of Oxford Loose Leaf Tea	3
<i>English Breakfast, Earl Grey, Passionfruit Ceylon, Mojito Mint, Genmaicha Green, Gunpowder Green, China Jasmine Green, African Rooibos, Chamomile & Lavender, Spiced Masala Chai</i>	

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

MASON ARMS MENU



SNACKS

Scotch egg, brown sauce 4

Whipped cods roe on toast 3.5

Whitebait, garlic mayo 5

STARTERS

Leek & potato soup, BBQ leek, ale bread 6

BBQ squash, squash purée, blue cheese, pear 7

Duck liver parfait, apple & vanilla chutney, pickles, toast 7

Brixham mussels, Cotswold cider, ale bread 7/13

Crispy cod cheek, sesame, Jerusalem artichoke velouté 8

MAINS

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

Mason Arms burger, triple cooked chips, coleslaw 15

Glazed ham and cheese ploughman's, pickles, ale bread, garden leaf salad 11

Smoked brisket, mash, caramelised onions, kale 16

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

Heritage carrots, polenta, sage, carrot & truffle puree, kale, black truffle 18

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

SIDES

Garden salad, seeds 3.5

Triple cooked chips 3.5

Autumn veg 2.5

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MR HANBURY'S GARDEN MENU



Spiced cod cheek, spring onion, Jerusalem artichoke
Duck liver parfait, apple & vanilla chutney, pickles, toast
BBQ squash, violet artichokes, blue cheese, pear

Pork chop, pearl barley, malt onions
Salmon, quinoa, mussel sauce
Heritage carrots, polenta, truffled carrot puree, sage emulsion

Apple, pear & ginger crumble, custard
Tonka bean panna cotta, BBQ nectarine, granola, almond ice cream
Warm rice pudding, neighbours' plums, chamomile

2 courses £20, 3 courses £25

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MR HANBURYS DINNER MENU



Whipped cods roe, smoked chilli flakes 3.5

Scotch egg, our brown sauce 4

Mason Arms sourdough and home churned butter 3.50

Crispy cod cheek, sesame, Jerusalem artichoke veloute 8

Brixham mussels, Cotswold cider, ale bread 7/13

Leek & potato soup, BBQ leek, sourdough 6

BBQ squash, violet artichokes, blue cheese, pear 7.5

Wood pigeon, heritage beetroot, garden pear, cobnuts 9

Duck liver parfait, apple & vanilla chutney, toast 7

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

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

Loch Duart salmon, its own fishcake, quinoa, fennel, clams 20

Glazed ham and cheese ploughman's, pickles, ale bread, garden leaf salad 11

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

Mason Arms burger, triple cooked chips, coleslaw 15

Smoked brisket, mash, caramelised onions, kale 16

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

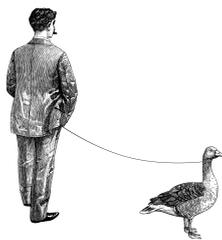
Triple cooked chips 3.5

Autumn vegetables 3.5

Ratte potato, seaweed butter 3.5

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SUNDAY LUNCH



STARTERS

- Leek & potato soup, BBQ leek, sourdough 6
- Brixham mussels, Cotswold cider, sourdough 7/13
- Duck liver parfait, apple & vanilla chutney, toast 7
- BBQ squash, violet artichokes, blue cheese, pear 7.5

MAINS

- 32 day dry aged rump of beef, Yorkshire pudding, duck fat roasted potatoes, horseradish 18
- Roast loin of pork, artichoke purée, duck fat roasted potatoes, apple sauce 16
- Pan fried salmon, quinoa, smoked salmon fishcake, beetroot 16
- Heritage carrots, polenta, sage, carrot & truffle purée, black truffle 16

DESSERTS

- Tonka bean panna cotta, nectarines, almond ice cream 7
- Vanilla rice pudding, neighbours plums, sorrel 7
- Apple & pear spiced crumble, custard 7

CHEESE

- Selection of English Cheeses
- Sourdough crisp breads, quince, apple chutney 9*

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MR HANBURY'S TASTING MENU



South side gin aperitif & canapés

Homemade breads with home churned butter

Wood pigeon, roasted beetroot, garden pear

Spiced cod cheek, Smoked Spring Onion, Jerusalem artichoke

Loch Duart salmon, quinoa, clams

Dry aged pork, pearl barley, garden apple, broccoli

Poached garden pear, sticky walnuts, white chocolate sorbet

Coffee or loose leaf tea & petit fours

To be taken by the whole table

£60 per head

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DESSERT



Brillat-Savarin cheesecake

South Leigh blackberries, baked apple gel, toasted nuts 7

Tonka bean panna cotta

BBQ nectarine, granola, almond ice cream 7

Vanilla rice pudding

Neighbours' plums, cherry gel, sorrel 7

Cheese

Selection of English cheeses

Sourdough crisp breads, quince, apple and vanilla chutney 9

Sweet Wines & Port

Tokaji, MAD, Hungary, 2014 7/12

Sauternes, Chateau Lafaurie-Peyraguey, 2007, 7.5/13

Pedro Ximenez, Jerez, Spain 4/7

Delaforce Porto, V.N. Gaia 2010 5/9

Delaforce, 10 yrs His Eminence's choice 6/11

Mr Hanbury's Digestif

Espresso Martini 9

Old Fashioned 8

British Treacle 9

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