

# DINNER

## SNACKS

- Gordal olives 5 v | Valencia almonds 5 v  
Mini chorizo 6 | Pickles on a stick 4.5 v  
Mark's Bakery sourdough, mixed nut whipped butter 6 v  
Crispy aubergine fries, miel de caña 8.5 VG

## STARTERS

- French onion soup, croutons 10  
Robata grilled scallops in their shell, garlic butter, herbs 14  
Celeriac and sour apple remoulade, avocado, lambs lettuce, smoked paprika dressing 12 v  
Wild boar scotch egg, curried mayo 10  
Steamed Fowey mussels, pancetta, leek and Cotswold cider 10 / 18  
Baked truffle camembert, sourdough (*serves 2*) 16 v

## MAINS

- Fillet of hake, crushed potatoes, garden pea veloute, petit pois a la francaise 23  
Slow-cooked lamb rump, moroccan tabbouleh, lamb jus 26  
Chicken and mushroom pie, baked mash, gravy, seasonal greens 19.5  
Mason Arms cheeseburger, caramelised onion, baby gem, tomato, comté cheese, fries 18  
*add bacon +3 // add extra patty +5*

## FROM THE ROBATA GRILL

- Grilled cauliflower steak, puy lentils, chimichurri 19.5 VG  
Jumbo King prawns, garlic and herb butter, fries and rocket, parmesan & olive oil 25  
10 oz Onglet 28  
45 day dry-aged Herefordshire 10oz ribeye 35  
*Served with your choice of pink & szechuan peppercorn sauce, garlic butter or chimichurri, fries and rocket, parmesan & olive oil*

## SIDES

- Fries 5.5 VG | Crispy pink fir potatoes, parmesan 6 v  
Winter greens 5 VG | Rocket, parmesan & olive oil 6 v  
Tenderstem broccoli, chilli & garlic 6 VG

*Please let us know before ordering if you have any allergies or intolerances. V - vegetarian, VG - vegan, Vgo - vegan option*