

A LA CARTE

Monday to Saturday evening from 6 'til 9:30pm
Sunday evening from 6 'til 9:30pm

SNACKS

Mixed Italian olives 3 VG GF Welsh rarebit 5.5
Farmhouse bread, butter 4 V Pork croquettes 5.5
Padron peppers 5 DF Share all snacks for two 12

STARTERS

Spiced pumpkin & coconut soup, served with farmhouse bread 7 VG
Wild mushrooms on toast, with truffle & duck egg 9 V
Scallops, pickled elderberries & samphire 12
Mussels, Cotswold cider, bacon & cream, sourdough 8/16
Quail, girolle mushrooms & baby leeks 10
Sharing board for two 18
pork croquettes, scotch egg, cured meats, apple chutney, pickled vegetables, bread

MAINS

Hooky battered fish & chips, crushed peas, tartare sauce 14.5
Steak and kidney pie, mash, seasonal veg 14
Mason Arms burger, bacon, cheese, gherkin, lettuce, tomato, mustard mayo, fries 14.5
Salt Marsh lamb, heritage potatoes, baby vegetables, rosemary jus 25
Grilled monkfish, butterbeans, chorizo, crab, chilli butternut broth 20
Artichoke, Roscoff onion, cob nut and root vegetable cobbler 15 V

FROM THE ROBATA GRILL

Sirloin 8oz 22 | Rump 8oz 18 | Flat Iron Chicken 15
Whole grilled market fish 17
all served with watercress salad, hand cut chips and a choice of sauce:
garlic butter GF | peppercorn GF | rocket pesto GF VG |
red wine jus GF DF | chorizo butter GF DF

Spiced cauliflower, quinoa, garden herb salsa & pomegranate 14 VG
Rack of suckling pig to share, grilled apple, red wine jus, cabbage & hand cut chips 50

SIDES

Chestnut mushrooms, confit shallot, cherry tomatoes 5 GF VG
Truffle fries 4.5 GF DF / Skinny fries 3 GF DF / Hand cut chips 4 GF DF
Seasonal greens 4 V GF / Grilled corn on the cob 4 V GF
Kitchen salad 3 VG GF / Buttered heritage potatoes 4 GF

PUDDING

White chocolate cheesecake, foraged elderberries 7.5 V
Apple and blackberry crumble, custard 7.5 V
Sticky toffee pudding, vanilla ice cream 7.5 V
Treacle tart, clotted cream, berries 7.5 V
Dark chocolate tart, hazelnuts & salted caramel ice cream 7.5 V
Selection of ice cream and sorbets
per scoop 1.50 V / VG
Cheese board, chutney, crackers, celery, apple 10 V
Oxford blue, Quickes cheddar, Kidderton Ash goat cheese

A LITTLE SOMETHING

Tea or Coffee with a salted caramel truffle 4 V GF

SWEET WINE, PORT & LIQUEUR

Tokaji, MAD, Hungary, 2014 - 7/12
Pedro Ximenez, Jerez, Spain - 4/7
Delaforce 10 year, his eminence's choice, fine tawny - 6/11

Please let us know when ordering if you have any allergies or specific dietary requirements and we will do our best to cater for you.
Vegan, gluten & dairy free menus available on request.