

LUNCHTIME

Monday to Saturday from 12 'til 3pm

SNACKS

Mixed Italian olives 3 VG GF

Farmhouse bread, butter 4 V

Padron peppers 5 DF

Welsh rarebit 5.5

Pork croquettes 5.5

Or share all of the above between two for 12

STARTERS

Spiced pumpkin & coconut soup, served with farmhouse bread 7 VG

Wild mushrooms on toast, with truffle & duck egg 9 V

Smoked salmon, lemon mayo, seeded bread 8

Mussels, Cotswold cider, bacon & cream, sourdough 8

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

Mason Arms burger, bacon, cheese, gherkin, lettuce, tomato, mustard mayo, fries 14.5

Steak and kidney pie, mash, seasonal veg 14

Mussels, Cotswold cider, bacon & cream, sourdough 16

Artichoke, Roscoff onion, cob nut and root vegetable cobbler 15 V

Spiced cauliflower, quinoa, garden herb salsa & pomegranate 14 VG

FROM THE ROBATA GRILL

Sirloin 8oz 22 + 4 for each 20z

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 sauce GF

rocket pesto gf VG

red wine jus GF DF

chorizo butter GF DF

SIDES

Truffle fries 4.5 DF / Skinny fries 3 DF / Hand cut chips 4 DF

Seasonal greens 4 V GF / Grilled corn on the cob 4 V GF

Kitchen salad 3 VG GF / Buttered heritage potatoes 4 GF

LIGHT BITES *served daily from 12 'til 5pm*

PLOUGHMANS 11

Cheese and ham ploughmans, crusty bread, apple, celery, pickles, salted crisps - *vegetarian/gluten free/dairy free option available*

SANDWICHES *all served with fries & salad*

FLAT IRON STEAK 10.5

Open sourdough sandwich with caramelised onions

FISH FINGERS 8.5

Tartare sauce

THE VEGGIE 8.5 VG

Avocado, spinach & sundried tomatoes