



Lunch 12pm-3pm

Light Bites

Warm Bread and Oil £3

Lineolnshire Cotehill Rarebit £8

Onion Chutney (V)

Soup of the Day £6.50

Crusty Bread (V, GF)

Creamy Garlic Mushrooms £7.50

Soda Bread, French Parsley Pistou (GF)

Smoked Haddock Chowder £8

Bacon, Roasted Squash, Crusty Bread (GF)

Moules Mariniere £8.50

Cream and White Wine (GF)

Three Poached Eggs £6.00

Bakers Toast (V, GF)

Duek Pate £8.50

*Celeriac Remoulade, Pickled Red Onion,
Chutney, Rustic Toast*

Salads

Roasted Vine Tomato & Mozzarella £7

Pistou (V, GF)

Roasted Chicken & Bacon £8

Potato Wedges (GF)

Panko Fried Halloumi £8

Roasted Pepper, Olives (V)

Kiln Smoked Salmon and King Prawn £9

Sautéed Potatoes (GF)

Chefs Dressed Salad £6

*Red Wine and Pomegranate Onion, French
Parsley Pistou, Cherry Vine Tomatoes, Micro
Coriander (V, GF)*



If you have any dietary requirements, please ask a member of staff.

V. Vegetarian, GF Available gluten free on request



Mains

Steak Frites £14

Dressed Salad (GF)

Haddock Goujons £10.50

Batter & Panko Breadcrumbs, Rustic Chips, Crushed Peas, Tartar Sauce

Crumbed Parmesan Pork Cutlets £11.50

Rustic Chips, Celeriac Remoulade

Omelette £8

Rustic Chips, Salad, With or Without Cheese (V, GF)

Thick Cut Lineolnshire Ham £8

Rustic Chips, Egg

Chilli & Pea Shoot Crab Cakes £9

Rustic Chips, Dressed Salad

Slow Cooked Lincoln Red Beef & Poacher

Cobbler £11

Seasonal Vegetables, Chips

Masons Beef Burger £9.50

Served Medium/Rare

Bacon, Tomato Relish, Poacher Cheese, Rustic Chips, Dressed Salad, Onion Rings

Roasted Beetroot Risotto £9.00

Parsley Pistou, Parmesan Crisps (V)

Roasted Garlic Chicken £10.50

Mashed Potato, Leek, White Wine, Cream Sauce

Lemon Sole £12.50

Crushed Potatoes, Spring Onion, Butter, Lemon, Capers (GF)



Sandwiches

Masons Club £7.50

Marinated Chicken, Smoked Bacon, Salami, Cheddar Cheese, Onion Chutney, Mustard Mayonnaise

Roasted Ham £6.50

Cotehill Cheese and Pickle £6.50 (V)

Prawn Mayonnaise £6.50

Medium Rare Sirloin £6.50

Lineolnshire Sausage & Onion Baguette £7

All Served with Dressed Salad (GF Bread available on request)

Sides £3.00

Olives (V)

Rustic Chips (V)

Dressed Salad (V)

Onion Rings (V)

Celeriac Remoulade (V)

Baby Potatoes (V, GF)

Seasonal Vegetables (V, GF)

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Dessert £6

Banoffee

Caramel, Banana, Biscuit, Whipped Cream (V)

Sticky Toffee Pudding

Vanilla Custard, Toffee Sauce (V)

Belgian Chocolate Brownie

Baileys, Vanilla Ice Cream, Red Berries (V, GF)

Crème Brulee

Red Berries (V,GF)

Selection of Sorbet

Shortbread

Cheese

A Selection of Locally Sourced Cheeses. Chutney, Grapes

Coffee

Small Large

Americano £2.60 £3.00

Espresso £2.20 £2.65

Cappuchino £2.85 £3.25

Latte £2.95 £3.35

Flat White £2.95 £3.35

Hot Chocolate £2.40 £2.80

Chai Latte £2.95 £2.90

Tea £2.25

Liqueur Coffee £4.50

Dessert Wine

	125ml	Bottle
45. Chateau Petit Vedrines Sauternes, France	£4.95	£25.95
46. Campbells Rutherglen Muscat, Australia	£5.75	£29.95
47. Vin De Constance, Klein Constantia, South Africa	-	£84.95

Port

	50ml	Bottle
48. Granzales Byass Nectar, Spain	£5.95	£35.95
49. Graham's Late Bottled Vintage Port	£5.75	£29.95
50. Quinta do Noval 20yr Tawny Port	-	£89.95



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