



Evening Menu

6pm-9pm Wednesday - Saturday

Bloomer Bread & Butter or Bread & Olive Oil + Balsamic Dip £2.50 (V)

Olives £3.00 (V|GF)

Starters

Maekereel £7.50 (GF)

Gin Cured, Cucumber Salsa, Lemon Foam,
Black Lumpfish Roe

Wood Inspired Broth £8.50 (GF)

Wild Mushroom Duxelle, Ox-Tail Broth,
Crispy Radish, Leek Ashes,
Gold Leaf

Lamb Chop £8.50 (GF)

Crushed Garden Peas, Anchovy Dressing,
Rapeseed Oil

Tempura Courgette £7.00 (V)

Summer Squash Veloute, Herb Pistou, Leek
Ashes

King Prawns £9.00 (GF)

Chorizo and White Haricot Beans, Wilted
Spinach, Roasted Tomato Sauce

Araneini £7.50 (V)

Panko Coated Risotto Ball, Roasted Red
Pepper, Tarragon Cheese Sauce, Micro Salad

Chicken Caesar £8.50

Parma Ham, Baby Gem Lettuce, Garlic
Croutons, Anchovies, Hard Cheese

Sides

Olives £3.00 (V|GF)

Bread and butter | Bread and dip - £2.50 (V)

Sweet Potato Fries - £3.50 (V|GF)

Maris Piper Skin On Chips - £3.00 (V|GF)

Dressed Salad - £3.50 (V|GF)

Seasonal Vegetables - £3.50 (V|GF)

Baby New Potatoes - £3.00 (V|GF)

Mains

Steaks

10-oz Rib Eye £26.00 | 8-oz Sirloin £20.00 |

6-oz Flat Iron £14.50 |

Maris Piper Skin On Chips, Confit Portobello Mushroom,
Roasted Vine Tomato, Onion Ring,

Choice of Sauce: Peppercorn | Blue Cheese | Bearnaise
| Mushroom

Seabass £15.00 (GF)

Spring Onion Crushed Potatoes, Cavolo Nero,
Poached Egg, Tartare

Porehetta £14.00 (GF)

Rolled Pork Belly, Sausage Meat, Mashed Potato,
Kale, Marsala Jus

Fish and Chips £13.00

Lightly Battered Grimsby Haddock, Crushed Peas,
Maris Piper Skin On Chips, Tartare

Mason's Burger £14.00 (served pink)

Beef Burger, Cheddar, Smoked Bacon, Lettuce,
Tomato, Onion Ring, Burger Sauce,
Sweet Potato Fries, Salad Garnish

Smoked Chicken Thighs £14.50 (no bones) (GF)

Mashed Potato, Asparagus, Red Wine Reduction,
Ox-Bones Jus

Risotto £13.50 (V, GF)

Arborio Rice, Wild Mushrooms, Wilted Spinach,
Goats Cheese, Truffle Oil



We may be able to cater to your special dietary requirements, please ask a member of staff.



Dessert

Chocolate Brownie £7.00

Forest Fruit Compote, Fresh Fruit, Vanilla Ice Cream

Vanilla Bean Panna Cotta £7.00

Meringue, Basil Gel

Carrot Cake £6.00

Pouring Cream

Trio of Ice Cream or Sorbet £6.50

Choice of Ice Cream & Sorbet

Petit Fours £6.50

| *Mini Croissant | Brownie | Macaroon*

| *White Chocolate & Raspberry Oat Bake* |

Selection of Cheeses £7.50

Grape, Celery

Coffee

Small Large

Americano	£2.60	£3.00
Espresso	£2.20	£2.65
Cappuccino	£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	£3.35
Teas	£2.25	
Liqueur Coffee		£6.00

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. Gonzales 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





KIDS MEALS

Margherita Pizzaiola £4.50 (V)

Chips, Plain Salad

Baked Haddock £4.50 (GF)

*New Potatoes, Seasonal
Vegetables*

Chicken Goujons £4.50

Chips, Plain Salad

Habits' Bites

Sweet Potato Fries £3.50 (V|GF)

Italian Meats Platter £12.00

Mediterranean Vegetable Platter £12.00 (V)

Maris Piper Skin On Chips £3.00 (V|GF)

Olives £3.00 (V|GF)

Crispy Seafood Platter £12.50

