

Breakfast

Masons Full English	9.95
back bacon, lincolnshire sausage, fried egg, tomatoes, mushrooms hash brown, baked beans, black pudding, toast	
Masons Vegan (VE)	9.95
vegan sausage, tomato, mushrooms, hash brown, baked beans, spinach, avocado on toast,	
Sunshine Bowl (V) (GF)	5.25
greek yoghurt, fresh berries, sunflower and pumpkin seeds, coconut and dried fruit mix, berry compote (dairy free yoghurt available on request)	
Granola/Porridge	6.95
choice of granola or porridge served with mixed berries, greek yogurt and banana	

Elevenses

Toasted Tea Cake	3.50
Crumpets	3.50
Cream Tea	5.50

Little Ones

4oz cheeseburger & fries
Chicken burger & fries
Fish goujons, chunky chips & garden peas
Buttermilk chicken goujons, fries & beans
Cheese & tomato pasta bake with side salad & garlic bread

£5.95
Including cordial

Desserts

Chocolate Fondant	7.95
with salted caramel and pouring cream	
Biscoff Brownie	6.95
housemade chocolate brownie, loaded with white chocolate sauce and biscoff biscuits, served with honeycomb ice cream	
Raspberry Frangipane Tart (VE) (GF)	6.95
fluffy almond and raspberry tart, served with vegan vanilla ice cream	
Belgium Waffles	6.95
choice of: caramelised banana and chocolate sauce honeycomb ice cream and salted caramel sauce	
Kiwi and Mango Eton Mess (GF)	7.50
crunchy meringue, whipped cream, chopped mango and kiwi	

Cake display

we have some delicious baked goods in our display go on check them out!

ALL DAY BRUNCH

Brunch of Dreams	9.75
english muffin, garlic mushroom, spinach, streaky bacon, poached egg & hollandaise sauce with cubed potato	
Garlic & Cream Mushrooms	6.95
spinach, poached eggs on sourdough	
Spanish Brunch Potatoes	9.75
cubed potatoes, chorizo, onion & garlic pan fried in a rich tomato glaze with creamy scrambled egg & chives	
Eggs Florentine	9.50
two poached eggs, toasted and buttered english muffin, hollandaise, spinach and your choice of home roasted ham, bacon, salmon	
Breakfast Bun	6.95
lincolnshire sausage, bacon, fried egg, tomato chutney, spinach in a brioche bun	
Bubble & Squeak	6.95
vegetable patty and fried or poached egg	
Pesto Eggs (V) (N)	8.95
two free range hens eggs, gently fried in pesto and served on toasted sourdough with smashed avocado, rocket and pine nuts	
Smashed Avo (VE) (N)	7.25
sourdough, tomato chutney, poached eggs	
<u>add bacon for £1.95</u>	
<u>add halloumi £1.95</u>	
Belgium Waffles	7.50
choice of: maple bacon & fried egg caramelised banana & chocolate sauce honey glazed chicken forest fruits and greek yoghurt	
McMasons Muffin	9.95
toasted muffin, sausage patty, streaky bacon, cheese, fried egg & hash brown	

SMALL PLATES

Spicy Pork Belly Bites	8.25
tender pork belly bites, asian salad and a sticky soy glaze	
Grilled Halloumi	8.25
sweet chilli mayo, garnished with pomegranate and mint	
Bang Bang Cauliflower	7.25
cauliflower florets coated in paprika, garlic & panko breadcrumbs tossed in a sweet chilli and honey sauce	
Vegetable or Duck Gyoza	7.50
delicate filled dumplings with asian salad and hoisin dipping sauce	
Mediterranean Chicken Skewers (GF)	7.25
red onion, peppers, courgette & aubergine served on a bed of mixed leaves with garlic aioli	
Bao Buns (VE)	8.95
two soft pillows buns filled with asian salad, hoi sin sauce and your choice of: crispy duck tempura tenderstem broccoli garlic & chilli mushrooms	
Gojuchang Chicken	7.95
buttermilk chicken tenders tossed in gojuchang glaze	
Soup of the Day	6.50
served with focaccia	

BIGGER PLATES

Katsu Curry (VE)	11.95
lightly breaded chicken breast or tempura tenderstem broccoli, served with sticky rice, asian salad and a mildly spiced curry sauce,	
Dukkah Tart (VE) (N)	11.50
sweet potato pastry filled with a cashew and apricot sauce, finished with dukkah, served warm with fresh salad	
<u>add fries £2.00</u>	
Beef and Ale Pie	12.50
mashed potato, gravy and seasonal vegetables	
Steak Frites (GF*)	14.95
pan seared 8oz sirloin steak, served pink or well done with garlic butter, thyme salted fries, dressed rocket and garlic aioli	
Masons Caesar (GF*)	7.95
crispy baby gem, radish, croutons, prosciutto, homemade caesar dressing, parmesan shavings	
<u>add chicken</u>	3.25
<u>add smoked salmon</u>	3.25
<u>add halloumi</u>	3.25

BURGERS

Masons Burger	12.95
a choice of 2 3oz beef burgers or a griddled chicken breast with bacon and cheese, salted fries, slaw and onion rings	
Halloumi Burger	11.50
grilled halloumi, courgette, roasted pepper, sweet chilli mayo, salted fries	
Mountain Burger (VE)	11.50
moving mountains meatless burger, fig, pear and white balsamic dressing, salted fries, onion rings	

Sandwiches

served with salad garnish and your choice of white or brown bread	
<u>add fries for £2.00</u>	
Ploughmans Sandwich (GF*)	7.50
house roasted ham, mature cheese, baby gem, tomato chutney and apple slices	
Masons Club (GF*)	7.50
bacon, chicken, mayo and dressed salad	
Fish Goujon (GF*)	7.50
with tartar sauce and dressed rocket	
Falafel	7.50
falafel, avocado and rocket with a fig, pear and white balsamic dressing	
Ham & Cheese Melt	7.50
honey glazed ham, swiss cheese	

Street Food Ciabatta

Louth Steak Cheese	7.50
seared steak strips, caramelised onions, peppers cheese sauce	
Tuna Melt	7.50
tuna, mayo, cheese	
Pulled Pork Grilled Cheese	8.50
BBQ pulled pork, melted mozzarella & cheddar cheese	
Katsu Chicken	7.50
lightly breaded chicken breast topped with katsu curry, mayonnaise and lettuce	
Cuban Grilled	8.50
pulled pork, honey glazed ham, swiss cheese, french mustard mayonnaise and pickles	

add fries for £2.00

Sharing Boards

served with chips, slaw and salad

Grazing Board	19.95
grilled halloumi, vegetable gyoza, bao buns filled with garlic chilli mushrooms and tempura tenderstem broccoli	
Farmers Board	19.95
buttermilk chicken, duck gyoza, mediterranean chicken skewers. bao buns filled with gojuchang pulled pork.	
Burger Board	19.95
3oz beef burger, griddled chicken burger, crispy hoisin duck burger and grilled halloumi burger served in ciabatta buns	

Sides

Tempura Tenderstem Broccoli (GF*)	4.15
Onion Rings (GF*)	3.15
Katsu Fries	6.25
Fries (GF)	2.50
Parmesan & Garlic Fries (GF)	3.50
Salt & Chilli Fries (GF)	3.50
Seasonal Vegetables (GF)	2.50

N Contains nuts V Vegetarian VE Vegan GF Gluten Free GF* Gluten Free on request
Due to our cooking processes and kitchen setup, there is a potential risk of cross-contamination of allergens. Therefore these may not be suitable for those with severe allergies or strict dietary requirements. Please inform your server of any allergens you have so they can make the kitchen aware.

Cocktails

 Pornstar Martini	6.00*
 Pink Martini	6.00*
*Any two for £10	
 Corona Sunrise	5.45
Corona Tequila Orange Juice Grenadine	
 Aperol Spritz	6.50
Aperol Prosecco Soda Orange	
 Bloody Mary	6.50
Vodka Tomato Juice Spices Lemon	
 Pink Gin Fizz	6.50
Pinkster Strawberry Liqueur Tonic	
 Strawberry Daiquiri	6.50
Strawberry Rum Lime	
 Elderflower Spritz	6.50
Elderflower Mint Prosecco Apple	
 Kir Royale	5.50
Prosecco Cassis Raspberry	
 Mimosa	4.95
Prosecco Fresh Orange	
<i>Non - Alcohol</i>	
 Pink Lemonade	4.55
Elderflower Lemonade Lime Raspberry Muddle Grenadine	
 Cucumber Cooler	4.55
Soda Mint Elderflower Lime Cucumber	

Coffees & Teas

Americano	2.70	Flat White	3.05
Espresso	2.30	Hot Chocolate	3.25
Cappuccino	3.05	Chai Latte	3.05
Latte	3.05	Extra Shot	0.60

Add Vanilla / Hazelnut (N) / Gingerbread / Caramel / Honeycomb Syrup 0.70

BIRCHALL PREMIUM TEA

Breakfast	2.50
Peppermint, Earl Grey, Chamomile, Red Berry & Flower, Green or Decaffeinated	2.50

Fizz

La Fornarina Prosecco
delicate, slightly sweet and particularly fresh

Taittinger Brut
broche notes, hints of honey and fresh fruit, mass of depth

Rose

Peregrino Rose
Chile
dry, crisp and pale rose, a lovely summer drink

White Zinfandel
USA
off-dry with notes of baked summer pudding, lychees, exotic fruit and tutti frutti

Afternoon Tea

served Monday- Saturday 12pm-5pm

Afternoon Tea is served Monday - Saturday 12pm-4pm either in the main Bistro.

We now also offer Afternoon Tea to take away.

Afternoon tea also includes a choice of hand roasted coffee or Birchalls Tea

£20 per adult | £14 per child

In a hurry?

Ask your server about our take away options. We can also provide lunches for the work office on preorder!



= The Masons loves!

Beer & Cider

Draught	ABV	Price	Bottles	ABV	Price	Bottles	ABV	Price
Timothy Taylor Landlord	4.3%	4.85	Budweiser 330ml	4.5%	4.35	Bittburger 330ml	0%	3.20
Madri	4.6%	4.95	Corona 330ml	4.6%	4.05	Rekorderlig 500ml	5%	4.60
Aspalls Cider	4.5%	4.75	Estrella 330ml	4.5%	4.10			

White

Peregrino Chardonnay

Chile
fresh, floral and unoaked with notes of citrus fruits and nuts, refreshing and well-balanced

Pinot Grigio

Italy
light and refreshing with zesty acidity and notes of lemon and lime

Sauvignon Blanc

South Africa
zesty lemon, white flowers and nettles with a long, clean finish

125ml and 250ml glasses also available on request
Wine bottles served are 750ml unless stated otherwise

Red

Rioja Crianza

Spain
aromas of dill, coconut, and succulent red fruits and brambles

Malbec

Argentina
aromas of plum, black cherry and raspberries combined with sweet tannins

Merlot

Chile
juicy, soft and approachable with blackberries, blueberries and raspberries

Shiraz

Australia
aromas of cherry, cassis and mocha complement flavours of sweet plum and spice

Please ask to see our Bin End List

Bottomless Brunch

served Saturday 9am-1pm

Finally... we can drink at 9am with friends and it be acceptable!

Choose from:

Prosecco

Passionfruit Martini

Pink Gin Martini

Every Saturday we do bottomless brunch 9am-1pm.

You get 1.5 hours to drink as much as you can, and enjoy it with a share board of our favourite breakfast items!

£20 per person for prosecco

£30 per person for pornstar martini

Bookings required

Rent a desk

Bored of working at home, or is the office too crowded? Perhaps that first uni assignment is taking a back seat from the home distractions...

The Masons Arms now provides a 'rent a desk' scheme to help you concentrate and be more productive in our stunning surroundings.

What you get
A large desk to use in our Habits lounge for three hours

Free unlimited fibre WiFi

Unlimited tea or Americano coffee

A choice of any of our sandwiches

A quiet room where you will be totally undistracted

Available Monday to Friday 8am-7pm

£12.95 per person

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