

The Masons Arms summer evening menu

Bar bites £4.00

*Today's homemade bread with Somerset butter, olive oil & home smoked sea salt
Mixed pitted olives from olives et al Dorchester (ve)
Homemade Somerset pork scratchings with apple sauce (pwg)*

Starters

*Hickory and maple scotch egg, piccalilli £7.95
Soup of the day with today's homemade bread £7.50 (v)
Mackerel pate, melba toast, onion marmalade, baby leaves, pickles £7.75
Smoked duck breast, curried tortilla, honey & chilli dressing baby leaves & herbs £7.50
Courgette, aubergine & pepper, pesto salad £6.00 (ve) (pwg)*

Mains

*Smoked haddock, bacon & Somerset camembert fishcake, poached egg, hollandaise, tomato sauce
skinny fries £15.25
Odcombe brewery beer battered fish, smashed peas, tartare sauce, chunky house chips & lemon
£14.50
Local faggots, red onion gravy, champ mashed potato, spring greens, crispy onions £15.25 (pwg)
Pork loin chops, mashed potato, seasonal greens, cider & wholegrain mustard sauce £15.75 (pwg)
The Mason's Arms burger, glazed brioche bun, vintage cheddar cheese or Somerset blue cheese,
burger sauce, fries, crispy onions, tomato salsa £14.75
Marinated cornfed chicken, roasted summer vegetables, dauphinoise potatoes, white wine & herb
sauce £15.75 (pwg)
Honey roasted smoked back bacon, onion & potato rosti, fried hens' egg, choucroute, crispy leeks
£15.75 (pwg)
Spicy bean burger, glazed brioche bun, tomato, baby gem lettuce, mango chutney, skinny fries can
be made vegan
£13.75 (v)*

Sides all £4.50

*Skinny fries, sweet potato fries, chunky house chips, buttered mashed potato, Dauphinoise
potatoes, spring greens, baby leaf salad, crispy onions, minted peas, choucroute*

Desserts all 7.00

*Vanilla pannacotta with strawberry compote shortbread biscuit
Gooseberry fool (pwg)
Chocolate brownie & vanilla ice cream (pwg)
Summer pudding clotted cream (can be made vegan)
A taste of some of Somerset's finest cheeses, chutney, fudges biscuits, apple, grapes & celery*

We can cater for special dietary requirements. Please ask if you have a request.

We source all our food locally whenever possible and all our meals are prepared and cooked to order and take a little longer to cook there may be a wait for your food to arrive during busy services.

Thank you for your patience and understanding.

The Masons Arms summer lunch menu

Starters

- Hickory & maple scotch egg, piccalilli £7.95*
Soup of the day with today's homemade bread £7.50 (v)
Mackerel pate, melba toast, onion marmalade, baby leaves & pickles £7.75
Smoked duck breast, curried tortilla, honey & chilli dressing baby leaves & herbs £7.50
Courgette, aubergine & pepper, pesto salad £6.00 (ve) (pwg)

Sandwiches skinny fries and salad

- Cheddar & ham, onion marmalade toasted sandwich £8.75*
Cajun chicken, mango mayo & salad wrap £8.75
Fish finger ciabatta, tartare sauce, lemon wedge £9.25
Smashed avocado on sourdough with poached eggs tomato salsa £9.50 (v)
Smoked salmon on toast with toasted almonds, baby salad & avocado, poached egg sweet chilli dressing £9.95
Prosciutto ham, mozzarella, tomato, basil toasted focaccia £9.50 (Can be made vegan)

Mains

- Smoked haddock, bacon & Somerset camembert fishcake, poached egg, hollandaise, tomato sauce skinny fries £14.85*
Odcombe brewery beer battered fish, smashed peas, tartare sauce, chunky house chips & lemon £14.50
Local faggots, red onion gravy, champ mashed potato, spring greens, crispy onions £15.25 (pwg)
The Mason's Arms burger, glazed brioche bun, vintage cheddar cheese or Somerset blue cheese, burger sauce, fries, crispy onions, tomato salsa £14.75
Spicy bean burger, glazed brioche bun, tomato, baby gem lettuce, mango chutney, skinny fries (Can be made vegan) £13.75 (v)

Sides all £4.50

- Skinny fries, Sweet potato fries, chunky house chips, buttered mashed potato, Dauphinoise potatoes, spring greens, Baby leaf salad, Crispy onions, Minted peas, choucroute*

Desserts all 7.00

- Vanilla pannacotta with strawberry compote shortbread biscuit*
Gooseberry fool (pwg)
Chocolate brownie & vanilla ice cream (pwg)
Summer pudding clotted cream (Can be made vegan)
A taste of some of Somerset's finest cheeses, chutney, fudges biscuits, apple, grapes & celery

We can cater for special dietary requirements. Please ask if you have a request.

We source all our food locally whenever possible and all our meals are prepared and cooked to order and take a little longer to cook there may be a wait for your food to arrive during busy services.

Thank you for your patience and understanding.