

FREEMASONS ARMS

Est. ★ 1851

SAMPLE MENU

TO SHARE

A selection of bread, hummus, balsamic vinegar, olive oil, butter £6

STARTERS

Soup of the day £5

Ham hock terrine, homemade chutney (gf) £6

Tempura king prawns, homemade sweet chilli sauce £8

Creamy garlic mushrooms on toasted sourdough bread (v) £6

Freemasons homemade black pudding, 63-degree egg,
wholegrain mustard cream sauce £6

Deep fried brie, homemade tomato chutney (v) £6

Smoked salmon, capers, red onion and dill dressing (gf) £7

PUB CLASSICS

Battered haddock, hand cut chips, mushy peas, tartare sauce £14

Homemade pie of the week - see specials board for details

Homemade burgers – see specials board for details

MAINS

Slow roast pork belly, Freemasons homemade black pudding,
dauphinoise potatoes, red wine sauce, crackling £16

Pan seared fillet of salmon, new potatoes, capers, red onion and dill dressing (gf) £15

Mushroom risotto, parmesan crisp (v) £14

Oven roasted Gressingham duck breast, fondant potato, Madeira sauce (gf) £16

Pan seared fillet of seabass, new potatoes, dill cream sauce (gf) £15

Roasted cauliflower steak, coconut curry sauce (v) £14

Oven roasted chicken breast, dauphinoise potatoes, mushroom and tarragon cream sauce (gf) £15

All main courses are served with Chef's choice of seasonal vegetables

STEAK OF THE DAY

Served with all the trimmings – see specials board for details

SIDES

Hand cut chips, skin on fries, sweet potato fries, battered onion rings,
creamy garden peas and bacon, tomato mozzarella and red onion salad
£4 each

(v) vegetarian (gf) gluten free (*gf) gluten free bread is available on request.
All our food is freshly prepared to order which means that we may sometimes take longer to serve your meal.

We will endeavour to keep serving time delays to a minimum but thank you for your patience.

Should you have any special dietary requirements please let us know and we will always do our best to accommodate these.