# FREEMASONS ARMS 

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\begin{aligned}
& \text { Est. 入- } 1851 \\
& \text { SAMPLE MENU } \\
& \text { TO SHARE } \\
& \text { A selection of bread, hummus, balsamic vinegar, olive oil, butter } £ 7 \\
& \text { Oven baked Camembert flavoured with rosemary and garlic, toasted sourdough bread, } \\
& \text { Freemasons tomato chutney, pickled cucumber ( } \left.{ }^{*} \mathrm{gf}\right) £ 13 \\
& \text { Soup of the day } £ 5 \\
& \text { Freemasons game terrine, homemade chutney (gf) £8 } \\
& \text { Tempura king prawns, homemade sweet chilli sauce (gf) } £ 9 \\
& \text { Creamy garlic mushrooms on toasted sourdough (v) £6 } \\
& \text { Freemasons homemade black pudding, 63-degree egg, } \\
& \text { apple puree, red wine sauce } £ 7 \\
& \text { Glazed goats cheese, oven roasted beetroot and pear salad (v) (gf) } £ 7 \\
& \text { Fish and dips, battered haddock goujons, tartare sauce, alioli, lemon (gf) } £ 7 \\
& \text { Basket of breaded headless whitebait, homemade tartare sauce, lemon (gf) } £ 7 \\
& \text { PUB CLASSICS } \\
& \text { Battered haddock, hand cut chips, mushy peas, homemade tartare sauce } £ 14 \\
& \text { Homemade pie of the week - see specials board for details } \\
& \text { Homemade burgers - see specials board for details } \\
& \text { MAINS } \\
& \text { Slow roast pork belly, Freemasons homemade black pudding, } \\
& \text { dauphinoise potatoes, red wine sauce, crackling } £ 17 \\
& \text { Oven roasted fillet of hake, sauteed potatoes, mussels in a white wine and cream sauce (gf) } £ 16 \\
& \text { Butternut squash risotto, crispy sage vegetarian parmesan (gf) (v) £14 } \\
& \text { Oven roasted Gressingham duck breast, fondant potato, Madeira sauce (gf) £17 } \\
& \text { Pan seared fillet of seabass, new potatoes, dill cream sauce (gf) } £ 16 \\
& \text { Oven roasted venison steak, dauphinoise potatoes, red wine sauce (gf) } £ 18 \\
& \text { Oven roasted cauliflower steak, coconut curry sauce (gf) (v) £14 } \\
& \text { Oven roasted chicken breast, dauphinoise potatoes, mushroom and tarragon cream sauce (gf) } £ 16 \\
& \text { Slow braised lamb Henry, herb mash, red wine sauce (gf) } £ 18 \\
& \text { Slow braised rib of beef, herb mash, red wine sauce (gf) } £ 17 \\
& \text { All main courses are served with Chef's choice of seasonal vegetables } \\
& \text { Served with all the trimmings - see specials board for details } \\
& \text { Hand cut chips, skin on fries, sweet potato fries, battered onion rings, } \\
& \text { creamy garden peas and bacon, tomato mozzarella and red onion salad } \\
& £ 4 \text { each }
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(v) vegetarian (gf) gluten free ( ${ }^{\mathrm{g} f}$ ) gluten free bread is available on request

