



## SMALL PLATES

<b>Crispy Norfolk chicken wings</b>	9.00
<b>Wing Flavours</b> BBQ (pb) (v)    Spicy buffalo & blue cheese    Sticky Korean (pb) (v)	
<b>Crispy popcorn cauliflower</b> with sweet chilli and sesame (pb) (v)	7.50
<b>Dirty fries</b> Topped with streaky bacon, American cheese, jalapenos, sour cream and Korean sticky sauce	8.00
<b>Devon crab arancini</b> with shellfish aioli & salty fingers	9.00
<b>Beetroot &amp; chickpea rösti</b> cucumber & mint raita (pb) (v)	6.50

## STARTERS

<b>Carrot &amp; harissa hummus</b> served with crudité (pb) (v)	7.50
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## SHARES

<b>Kilo of crispy Norfolk chicken wings</b>	21.95
<b>Wing Flavours</b> BBQ (pb) (v)    Spicy buffalo, blue cheese sauce    Sticky Korean (pb) (v)	
<b>Nachos to share</b> tortilla chips, melted cheese, guacamole, fresh salsa, sour cream & jalapenos (v)	14.00
<b>Plant-based nachos to share</b> with plant-based cheese, tomato salsa, guacamole & jalapeños (pb) (v)	15.50
<b>Baked Camembert</b> with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v)	18.00

## SUNDAY ROASTS

<b>Served with Yorkshire pudding, roast potatoes, seasonal vegetables &amp; gravy</b>	
<b>Sirloin of beef</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	23.50
<b>Corn fed chicken supreme</b> with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	21.95
<b>Braised lamb shoulder</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	26.50
<b>Roasted pork belly</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	21.50
<b>Roasted vegetable &amp; feta pithivier</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v)	20.50

## MAINS

<b>Made in Hackney plant-based burger;</b> a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple cooked chips. 50p from each burger sold will be donated to the @MadeinHackney charity. (pb) (v)	16.95
<b>Cheeseburger</b> with Monterey Jack Cheddar, pickle, burger sauce & chips	17.50
<b>Add on</b>	
<b>Beer battered haddock</b> triple cooked chips, crushed minted peas, curry & tartare sauce, lemon	19.00
<b>Roasted pumpkin &amp; sage ravioli</b> with maple roasted prince pumpkin, herb pesto, creme fraiche & toasted seeds (pb) (v)	15.50
<b>Baked sweet potato &amp; fregola salad</b> with spinach, pomegranate, chickpeas & topped with tahini dressing (pb) (v)	15.50
<b>Pan-roasted salmon</b> with brown shrimp salad, sauce vierge & roasted new potatoes	23.00



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# FULLER'S

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## SIDES

<b>Triple-cooked chips</b> (pb) (v)	5.00
<b>Truffle &amp; Italian hard cheese fries</b> (v)	6.50
<b>Sweet potato fries</b> (pb) (v)	5.00
<b>Chilli &amp; garlic roasted broccoli</b> (pb) (v)	5.50
<b>Padron peppers</b> with paprika salt (pb) (v)	5.00
<b>Green goddess salad</b> with avocado & herb dressing (pb) (v)	4.50

## ROAST SIDES

<b>Roasted bone marrow</b> topped with crispy onions & chives	6.50
<b>Cauliflower cheese</b> (v)	5.95
<b>Sage &amp; Onion stuffing</b> (v)	4.00
<b>Yorkshire pudding</b> with roast potatoes, goat's curd, crispy onions & gravy	6.00
<b>Maple roasted piccolo parsnips</b> (pb) (v)	5.00
<b>Maple roasted chanteney carrots</b> (pb) (v)	5.00

*Paul O' Dowd* Head Chef



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Adults need around 2000 Kcal per day

[www.masons-arms-battersea.co.uk](http://www.masons-arms-battersea.co.uk)