



Starters & Light Bites

Our starters & light bite dishes are designed for you to order as a starter to a meal or as a light course, the choice is yours!

Whilst you wait.....

A Bowl of Marinated Olives & Feta Cheese with Toasted Foccacia
For one £4.95 For more £6.50

Dukkah, a blend of spiced nuts with olive oil, balsamic vinegar and crusty baguette, perfect for sharing £5.95

Warm Pitta Bread & Homemade Hummus £4.25

Starters.....

Homemade Soup of the Day, sometimes smooth, sometimes rustic but always homemade! £4.75

Masons Arms Ribs, succulent ribs coated in our famous sticky sauce. Served with bread for mopping up!
As a Starter £7.95 or as a Main £12.95

Homemade Black Pudding, accompanied with a soft poached egg,
crispy bacon and fruity brown sauce £7.25

Bruschetta of Cartmel Valley Smoked Salmon and roasted red peppers,
served with a lemon and dill crème fraîche and finished
with a caper and red onion vinaigrette £7.95

Chargrilled Corn on the Cob, with a hot garlic, green chilli and chive butter
with crusty ciabatta bread £5.95

Mains

Steak and Kidney Pie, tender pieces of local steak cooked in a rich, real ale based gravy with a golden pastry lid, served with mushy peas and a choice of potatoes £12.95
Lighter Portion £8.95

Fish, Chips & Mushy Peas, fresh haddock fillet, cooked to perfection in our home made batter served with handcut chips, mushy peas and homemade tartar sauce £12.50
Lighter Portion £9.95

Cartmel Valley Duck and Chilli Sausages, glazed in Cumberland honey mustard, served with spring onion mash, buttered green beans and roast onion gravy £12.50

Chargrilled Breast of Chicken, topped with mozzarella and served with fresh tagliatelle, a rich tomato sauce and steamed English asparagus spears £13.95

Seared Fillet of Seabass, served on a new potato, lemon and spring onion salad with dressed rocket and red onion and a sunblushed tomato, olive and walnut dressing £16.95

Masons Arms Burger, minced prime steak seasoned and char grilled, topped with melting blue cheese and served upon a toasted muffin with thin fries and homemade BBQ sauce £13.50

Homemade Gnocchi of Vegetarian Black Pudding & Baby Spinach Leaf in a light mustard cream, finished with fresh parmesan £11.50

Parmesan Polenta Cake, with fried free range local egg, roasted vine cherry tomatoes and homemade yellow pepper ketchup £10.95

From the Cumbrian Fells...

Lamb Cartmel. Shank of Lamb slow cooked in a rosemary and garlic marinade with Dauphinoise potatoes, Provençal courgettes and tomatoes, finished with a rich braising sauce £16.95

8oz Ribeye Steak £18.25/ 5 oz Rump Steak £11.95

Cooked to your liking, served with roast tomato, sauté mushrooms and handcut chips

Add Creamy Peppercorn Sauce for £2.25
or Homemade Battered Onion Rings £2.99

Side Orders.... All £1.99

Buttered Green Beans, Wilted Baby Spinach, Garden Peas

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Puddings

Cartmel Sticky Toffee Pudding. Made locally at the Cartmel Village Shop, this light & delicious pudding is a regional Treasure!

Homemade Chocolate and Baileys Mousse. Served with vanilla whipped cream

Clotted Cream Baked Cheesecake. A crumbly biscuit base with an indulgent clotted cream topping finished with Drambuie soaked soft fruits

Strawberry Bank Eton Mess. Pieces of crushed meringue, fresh strawberries and whipped cream, bound together with strawberry puree.

All £5.95

Masons Arms Cheese Board

All supplied and chosen with care from the experts at The Cheese Larder, Kendal...

Lake District Extra Mature Cheddar, Blacksticks Blue, Sandhams Creamy Lancashire and Cartmel Valley Smoked Brie, served with grapes, celery & fruit chutney and with a selection of biscuits

£7.95

English Lakes Ice Creams

Award Winning Ice Creams made with South Lakes Organic Milk. The Selection...

Vanilla, Death by Chocolate, Crushed Strawberry, Mint Chocolate Chip, Thunder & Lightning and Rum and Raisin

1 scoop £1.75, 2 scoops £3.25, 3 scoops £4.75