



Stonemasonsarms-hammersmith.co.uk   @Stonemasonsarms  stonemasonsarmshammersmith

Prosecco 7 / Infused Sipsmith gin & tonic 6.95 / London Pride Unfiltered 5.30 / Wild River keg 5.20

SMALL PLATES 4.5 / 3 for 12

Bread & oil / Olives / Scotch egg / Stonemason's croquettes / House sausage roll / Lamb kofta & tzatziki

STARTERS

Gazpacho, olive oil, rocket 6.5

Roasted beetroots, Laverstoke Park mozzarella, orange, pumpkin seeds 6.5 / 13

Salt beef & heritage tomato salad, horseradish, paprika crème fraîche 8.5 / 16

London Porter hot smoked salmon, new potatoes, radish, horseradish cream 7.5

Duck liver pate, onion jam, toast 7

MAINS

Chalcroft farm beef burger, HSB gouda, Mrs Owton's smoked bacon, salad garnish, chips 13.5

12oz Hampshire sirloin steak on the bone, chips, watercress, peppercorn / béarnaise 26

Pine nut pesto crusted rack of lamb, Jersey royals, minted peas, anchovy & caper dressing 24

Linguine, confit cherry tomatoes, piquillo peppers, basil, pine nut & goat's cheese butter 14

Pan fried sea reared trout, Israeli cous-cous, pickled cucumber, mint yogurt 18

Frontier beer battered cod, chips, peas, lemon, tartare sauce 13

Roasted Gressingham duck breast, potato terrine, braised baby gem, bacon, peas, red wine jus 20

SALADS

Roast beetroot & fennel salad, spelt, pickled shallots, watercress, spinach, herbs 14

London Porter hot smoked salmon niçoise, soft boiled egg 14

SHARER

Greek Mezze board, Feta, sun dried tomato, hummus, taramasalata, tzatziki, babaganoush, olive tapenade, flatbread 14.5

Charcuterie Platter, chorizo, salami, Parma ham, gherkins, olives, toasted bread 17

SIDES 4

Tomato & red onion salad / Hand cut chips / Buttered new potatoes / Honey roasted beetroots

PUDDINGS

Peanut butter & hazelnut chocolate tart, Fuller's salted caramel ice cream 7.5

Paul's chocolate brownie, chocolate soil, Fuller's vanilla ice cream 6.5

Selection of Fuller's ice creams by Laverstoke Park Farm 5

Selection of British cheeses, water biscuits, chutney & grapes

Three 1oz pieces 7 / Five 1oz pieces 10

Hereford Hop / Stilton / Too good to be brie / Smoked Applewood Cheddar / Rindless goat's cheese

Add a glass of Ruby Port for £3.35

Rafael Tiglao, Head Chef
The Stonemasons Arms
@FULLERSKITCHEN



WE TAKE TASTE PERSONALLY

A discretionary 12.5% service charge will be added to tables of 8 and over.

If you require information regarding the presence of allergens in any of our food & drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.