



BRUNCH

Smashed avocado on toast with chilli, lime & coriander (pb) (v)	10.50
London Porter smoked salmon on toast	11.00
Eggs Benedict with Black Cab ham, poached eggs & Hollandaise on a toasted English muffin	13.50
Eggs Royale Fuller's London Porter smoked salmon, toasted English muffin, poached eggs, hollandaise sauce & chives	13.50
Eggs Florentine , spinach, toasted English muffin, poached eggs, hollandaise sauce & chives (v)	12.50
Croque Madame topped with a fried egg	10.50
Full English breakfast with pork sausage, bacon, black pudding, Heinz baked beans, tomato, mushrooms, eggs	14.50
Plant-based full English with Made in Hackney sausage, spinach, roast tomato & mushroom, scrambled tofu, Heinz baked beans & hash brown (pb) (v)	14.50
Egg Choice Poached eggs (v) 3.00 Scrambled eggs (v) 3.00 Fried eggs (v) 3.00	

BAR SNACKS

Loaded fries with chilli beef & cheese	8.50
Mushroom arancini , truffle aioli (pb) (v)	7.00
Calamari with roasted garlic aioli	9.50

CHICKEN WINGS

Chicken wings with hot honey sauce	8.95
Buffalo wings with buffalo & truffled blue cheese sauce	8.95
Chicken wings with Korean BBQ sauce	8.95
Chicken wings with mango Habanero sauce	8.95
1kg of chicken wings with Korean BBQ sauce	21.50
1kg of buffalo wings with buffalo & truffled blue cheese sauce	21.50
1kg chicken wings with mango Habanero sauce	21.50
1kg of chicken wings with hot honey sauce	21.50

SMALL PLATES/ STARTERS

Hummus & olives with flatbread (pb) (v)	8.50
Crispy brie with wild cranberry & bitter leaves (v)	7.50
Whipped chicken liver parfait with moscatel grape, fig & toasted brioche	9.95
Crispy duck salad with soy honey dressing & sesame seeds	9.50

SHARERS

British 'Cobble Lane' charcuterie for 2: Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, focaccia, sourdough bread & blended oliva oil	25.00
Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v)	14.50
Add ons Chilli beef nachos 17.00 Plant-based nachos (pb) (v) 14.50	



FULLER'S

MAINS

Roasted porchetta , with garlic mash potato, buttered savoy cabbage, maple roasted carrot, gooseberry compote & cider jus	20.95
Cumberland sausage ring with roasted onion, pomme aligot, black garlic, crispy onions & jus	17.00
Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon	18.95
Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & chips	17.95
Add on Streaky bacon 2.50 Smashed avocado (pb) (v) 2.50 Bacon jam 2.00	
Pan fried Chalk Stream trout with spicy heritage tomato, ajo blanco & curry oil	20.00
Jerusalem artichoke risotto with sunflower seed, chickpea & candied olive crumb (pb) (v)	17.50
Cajun-roasted chickpea & butternut squash salad with hummus & toasted almonds (pb) (v)	14.00
Add on Add on Feta cheese (v) 2.50 Add on chicken 4.00	
Venison suet pudding with braised red cabbage & juniper spiced jus	19.50
Mashed potato (v)	
Triple-cooked chips (pb) (v)	0.74
Fried crispy chicken burger with miso maple butter, crinkle cut pickles, buffalo sauce & skin on fries	18.00
Made in Hackney plant-based burger ; 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

SIDES

Triple-cooked chips (pb) (v)	5.50
Sweet potato fries (pb) (v)	5.50
Baby potatoes with herb butter (v)	5.50
Long stem broccoli with confit garlic (pb) (v)	5.50
Autumn leaf salad (pb) (v)	5.00

ADD ONS

Mango Habanero sauce (pb) (v)	
Hot honey sauce (v)	
Truffle blue cheese dressing (v)	
Flatbread (pb) (v)	
Smashed avocado (pb) (v)	2.50
Add on chilli beef	4.00

Paul O'Dowd Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v)

vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

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FULLER'S

P U D D I N G S

Bulleit bourbon chocolate tart with caramelised cornflakes & salted caramel ice cream (v)	9.00
Apple, plum & sloe gin crumble with choice of ice cream or custard (pb) (v)	8.50
Served with a choice of custard or ice cream Custard (v) 2.00 Vanilla ice cream (v) 2.00	
Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v)	8.50
Baked Basque cheesecake with bitter orange chutney (v)	8.00
Selection of ice-creams by the scoop (v)	3.00
Ice Cream Flavours Salted caramel (v) 3.00 Chocolate ice cream (pb) (v) 3.00 Vanilla (v) 3.00 Strawberry (v) 3.00	

T E A & C O F F E E

Black Americano
Latte
Cappuccino
Flat White
Mocha
Espresso
Hot chocolate
Double Espresso

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