



BRUNCH

Fuller's full breakfast St Ewes eggs, smoked back bacon, vine-roasted tomato, hash browns, Cumberland sausage, baked beans, portobello mushroom, wild farmed sourdough toast	14.95
Smashed avocado wild farmed sourdough toast, poached St Ewes eggs (v)	11.95
Full healthy, Porter smoked salmon smashed avocado, poached St Ewe eggs & toasted sourdough	13.95
Loaded hash nuggets with bacon jam & shaved parmesan	11.50
Cold cut ham benedict muffin, poached St Ewe eggs	12.95
Eggs florentine muffin, poached St Ewe eggs (v)	12.95
London Porter Royale muffin, poached St Ewe eggs, London Porter smoked salmon	13.50
Bacon breakfast bap	8.50
Sausage breakfast bap	8.50
Bacon, sausage & egg breakfast bap	11.50
Egg bap (v)	7.95

BAR SNACKS

Loaded fries with chilli beef & cheese	8.95
Halloumi fries glazed with hot honey, topped with chives (v)	8.50
Sticky honey & beer mustard chipolatas with chilli	7.50
Buffalo wings with buffalo & truffled blue cheese sauce	9.50
1kg chicken wings buffalo sauce & blue cheese dressing	21.95
Chicken wings with hot honey sauce	9.50
1kg of chicken wings with hot honey sauce	21.95

SMALL PLATES & STARTERS

Hummus & olives with flatbread (pb) (v)	8.95
Smoked salmon pate with crusty bread, pickled mouli & horseradish	10.50
Burrata with marinated tomatoes and sourdough bruschetta (v)	12.50
Isle of Wight tomatoes on Wildfarmed sourdough with marinated courgettes & pesto (pb) (v)	10.50
Chestnut mushrooms on toast with spinach & truffle (pb) (v)	9.95

SHARERS

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v)	9.50
Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v)	14.95
Plant-based nachos with plant-based cheese sauce, tomato salsa, guacamole & jalapeños (pb) (v)	14.95
Greek mezze: feta, sun blushed tomatoes, hummus, raita, babaganoush, olives and flatbread (v)	15.95



FULLER'S

MAINS

Lamb chops with salsa verde	22.00
Whole butterflied sea bass with salsa verde	21.00
Served with Your Choice of One Inclusive Side Courgette, mixed seed & chilli salad (pb) (v) 8.95	
Homemade beef lasagne with a side salad and garlic bread	19.95
2 bone rack of lamb with lyonnaise potatoes, tender steam broccoli, spring peas, chimichurri & lamb jus	25.00
225g bacon chop with triple-cooked chips fries & peppercorn sauce	16.95
Traditional Fish & Chips beer battered haddock served with triple-cooked chips, mushy peas, tartare sauce & lemon	19.50
Cheeseburger with Monterey Jack cheese, London Pride braised onions, tomato, pickles, burger sauce & triple-cooked chips	18.50
No Waste cauliflower bhaji burger with tamarind & date chutney, cucumber & mint yoghurt, pickled red onion, served with triple cooked chips (pb) (v)	17.95
Pan-roasted salmon with long stem broccoli, sauce vierge & roasted new potatoes	23.00
English pea ravioli with heritage tomato, courgette, pea, parsley & hazelnut salad (pb) (v)	16.50
Greek salad - plant-based feta, cucumber, red onion, cherry tomatoes, Kalamata olives, blended oliva oil dressing (pb) (v)	15.95
Grilled half chicken black garlic butter glaze, dressed watercress salad & skin on fries	20.50

SUNDAY ROASTS

Chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	23.00
Roasted pork belly with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	21.95
Braised lamb shoulder with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	27.00
Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	24.00
Nut Roast with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v)	20.95
Duo of roast: beef sirloin & chicken supreme with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy	26.00

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

www.masons-arms-battersea.co.uk



FULLER'S

SIDES

Triple-cooked chips (pb) (v)	5.50
Triple-cooked chips with aioli (v)	5.50
Sweet potato fries (pb) (v)	5.50
Tater tots topped with truffle mayo & aged Italian cheese (v)	6.50
Chilli & garlic roasted broccoli (pb) (v)	5.50
Courgette, mixed seed & chilli salad with a lime dressing (pb) (v)	8.95

ADD ONS

Cheddar (v)	1.00
Smashed avocado (pb) (v)	2.50
Add on Feta cheese (v)	2.50
Add on chicken	4.00
Add on chilli beef	4.00
Fried egg (v)	2.00
Buffalo sauce	
Hot honey sauce (v)	
Tomato ketchup (pb) (v)	
Mayonnaise (v)	
Blue cheese sauce (v)	2.50
Korean BBQ sauce (v)	
Roast garlic aioli dip (v)	1.00

PUDDINGS

Warm chocolate brownie with vanilla ice cream and preserved cherries (v)	8.95
Baked gelaska strawberry & gin compote, vanilla ice cream & torched Italian meringue (v)	8.00
Peach Melba with honey & thyme roasted peaches, blood peach gel, raspberry & rose sauce and vanilla ice cream (v)	7.50
Affogato espresso shot with candied walnuts & vanilla ice cream (v)	5.50
Selection of ice-creams by the scoop (v)	
Ice Cream Flavours Vanilla (v) 3.00 Chocolate ice cream (pb) (v) 3.00 Strawberry (v) 3.00	
Mango sorbet (pb) (v) 3.00 Salted caramel (v) 3.00	

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FULLER'S

TEA & COFFEE

Black Americano

Latte

Cappuccino

Flat White

Mocha

Espresso

Double Espresso

Hot chocolate

Selection of Teas

Milk Choice Semi skimmed milk (v) || Oat Milk (pb) (v) || Soya Milk (pb) (v)

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Allergens/Nutrition
