



Sharing plates

Petworth Ploughman's

Pork Pie, Mature Cheddar, Honey Roast Ham, Prosciutto Ham, Piccalilli & Soda Bread
£12.95

Veg Board (V)

Homemade Hummus, Crispy Camembert, Vegetable Samosa, Spring Roll, Marinated Olives & Pitta bread
£11.95

Small Plates

Soup

Chef Special of the Day with Bread & Butter
£6.25

Chicken and Duck Terrine

With Apple Ale Chutney, Brioche Toast and Mixed Salad
£6.95

Atlantic Prawn Cocktail

Mari Rose sauce, Iceberg lettuce, Cucumber & Melba toast
£8.95

Camembert (v)

Fried Camembert with Morello Cherry Vinaigrette, Toasted Walnut & Mixed Leaves
£6.95

Whitebait

Crispy Whitebait with Tandoori Mayonnaise & Baby Leaves Salad
£5.95

Tart (v)

Goat Cheese, Sundried Tomato with Olive Dressing & Rocket Leaves
£6.50

Salads

£9.95

Chicory, Pear, Roasted Walnut, Blue Cheese & Vinaigrette Dressing (v)

Chicken Caesar, Lettuce, Bacon, Crunchy Croutons & Smoked Tomatoes

Large Plates

Fish Of The Day

£14.95

Gressingham Duck

Pan Fried Duck Breast, Braised Red Cabbage, Seasonal Green & Orange Sauce
£15.95

Veal

Veal Schnitzel with Creamed Cabbage, Crushed New Potatoes, Prosciutto & Veal Jus
£15.50

Venison

Venison Steak with Bashed Neaps, Wild Mushroom, Juniper Berries & Cranberry Jus
£15.95

Linguini (V)

Linguini with a Creamy Wild Mushroom sauce, Baby Spinach & Truffled Mascarpone
£12.95 add Chicken £2.00, add Prawns £3.00

Roasted Cauliflower(v)

Whipped Cauliflower, Cheese Croquettes, Curry Lemon Infused Olive Oil & Aged Parmesan
Cheese
£12.95

From Our Grill

Grills are served with Portobello mushroom, Grilled tomato, Garlic & Rosemary Chips & Mixed
Leaves

8oz Surrey Farmed 28 Days Dry Aged Beef

Rib Eye £20.95/**Sirloin** £22.95

A choice of Peppercorn, Béarnaise or Blue Cheese Sauce
£2.00

Sides

£3.00

Mashed Potato / Seasonal Vegetable / Chips /add garlic and rosemary for 50p/ Marinated Olives
/house salad/ Skin on Fries / Sweet Potato Fries/ Onion Rings / Garlic Bread / add Cheese for 50p

DON'T FORGET TO CHECK OUT OUR DAILY SPECIALS BOARD

All our food is homemade in our own kitchen, using local Sussex produce whenever possible
All weights are approximate when uncooked. Our steaks & burgers are cooked well-done
otherwise requested.

Consuming undercooked burgers may increase the risk of foodborne illnesses, particularly for
those who are very young, elderly, pregnant or suffering from illness.

ALLERGIES

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all the
ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements.

www.thestonemasonsinn.co.uk