



# THE METHUEN ARMS

Wiltshire

## Lunch Menu

<b>Nibbles</b>	Butcombe beer bread – Butcombe Original ale, salted butter	4.50
	Stornoway black pudding Scotch egg – maple, bacon, salad cream	9.00
	Crisp pork belly – sauce gribiche, pickled vegetables	8.50
	Salt and pepper squid – soy, chilli, spring onion, lime	7.50

<b>Starters</b>	Curried Jerusalem artichoke soup – chilli, spring onion (v)	6.00
	Coarse Creedy Carver duck pâté – pistachio, raisin, fig chutney	9.50
	Mackerel and red pepper paste – roast squash, Israeli couscous, pomegranate	9.50
	Brixham handpicked crab – avocado, lime, tempura oyster, brown meat on toast, garden leaves	12.00
	Beetroot and goats' cheese salad – roast walnuts, heritage carrots, honey (v)	7.00/12.00
River Fowey mussels – cider and bacon, crème fraiche, parsley	7.50/14.00	

**Sandwiches** Our sandwiches are made with either white or wholemeal bloomer and served with fries and dressed garden salad

Fish finger – haddock, tartare sauce, iceberg lettuce	9.00
Steak – goose skirt, caramelised onion, mustard mayo	12.00
Salt beef – brisket, dill gherkin, English mustard	10.00
Parma ham – Cheddar cheese (toasted)	9.00
Roast beetroot – goats' cheese, chard (toasted) (v)	8.00

<b>Mains</b>	Butcombe beer-battered haddock – triple-cooked chips, mushy peas, tartare sauce, lemon	15.00
	Methuen beef burger – red Leicester cheese, maple and bacon relish, burger sauce, slaw, fries	16.00
	Korean buttermilk chicken burger – Chipotle mayo, burger cheese, kimchi, jalapenos	15.00
	Butternut squash risotto – chilli and maple roast squash, feta, crisp sage (v, veo)	15.00
	Beetroot hummus – roast garden vegetables, chilli and garlic, dukkha, halloumi (v, veo)	16.00
Monkfish tail – semolina crumb, braised fennel, gnocchi, rainbow chard	18.00	

<b>Sides</b>	Methuen honey-roasted carrots (v)	4.00	Sautéed greens, garlic, parsley (ve)	4.00
	Triple-cooked chips (ve)	4.00	Butcombe beer-battered onion rings	4.00
	Roast squash, chilli (ve)	4.00	Garlic and thyme mash (v)	4.00

<b>Desserts</b>	Sticky toffee pudding – Medjool date, rum caramel, clotted cream (v)	8.00
	Warm cherry Bakewell – cherry sorbet, Chantilly, Italian meringue (v)	8.00
	Vanilla panna cotta – pistachio ice cream, honey-roasted figs	8.00
	Glazed lemon tart – lime curd, lemon drizzle cake, yoghurt sorbet (v)	8.50
	Warm chocolate brownie – almond and sea salt ice cream, chocolate and caramel mousse (v)	9.00
Bath soft cheese – pickled walnuts, Methuen honey (v)	9.00	

Tables are subject to a discretionary service charge of 12.5%

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly ~ Ask a member of staff for gluten friendly options.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



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<b>Sparkling Wine</b>	Veuve Clicquot Brut Rosé NV Champagne, France - perfectly balanced wild strawberry, blackberry and brioche	Bottle 69.00
	Veuve Clicquot Yellow Label Brut NV Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish	Bottle 59.00   125ml 11.00
	Coates & Seely Bretagne Brut Reserve Hampshire, England - lemon, mineral notes and a soft mousse	Bottle 49.00
	Bisol Valdobbiadene Brut Jeio Prosecco NV Prosecco, Italy - pear and apple blossom	Bottle 29.00   125ml 5.80
<b>Rosé Wine</b>	Conto Vecchio Pinot Grigio Blush, Pavia Pavia, Italy - fruity and floral	Bottle 20.00   250ml 7.20   175ml 5.25
	The Bulletin Zinfandel Rose California, USA - raspberry and watermelon	Bottle 22.00   250ml 7.95   175ml 5.75
	Miraflores Cotes du Roussillon Rose Domaine Lafage 2018 Languedoc-Roussillon, France - strawberry and blackberry flavours	Bottle 26.00
	Côtes de Provence Rosé Pure Mirabeau Provence, France - cherry and raspberry	Bottle 35.00
<b>White Wine</b>	The Paddock Chardonnay South Eastern Australia - juicy peach and tropical fruit	Bottle 20.00   250ml 7.20   175ml 5.20
	La Maglia Rosa Pinot Grigio IGT Provincia di Pavia Campania, Italy - crisp, fruity and floral	Bottle 21.00   250ml 7.60   175ml 5.50
	Valdivieso Sauvignon Blanc Aconcagua Valley, Chile - refreshing, lemon and lime	Bottle 22.00   250ml 7.95   175ml 5.75
	Mas Puech Picpoul de Pinet Coteaux du Languedoc Languedoc-Roussillon, France - zesty and crisp	Bottle 22.00   250ml 7.95   175ml 5.75
	Monte di Saracco Gavi di Gavi DOCG Gavi, Italy - fresh, hints of lemon and grapefruit	Bottle 27.00
	Charles Smith Kung Fu Girl Riesling 2017 Washington State, USA - apricot, white peach, honeysuckle	Bottle 28.00
	Sancerre Blanc Domaine de la Chezatte 2018 Loire Valley, France - lemon, lime and apple	Bottle 32.00
	Chablis Domaine Jean Defaix 2018 Burgundy, France - flavours of apple and citrus	Bottle 34.00

<b>Our favourite</b>	Johnson Estate Sauvignon Blanc Marlborough, New Zealand - passionfruit and grapefruit	Bottle 25.00   250ml 9.00   175ml 6.55
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<b>Red Wine</b>	The Paddock Shiraz Murray Darling, Australia - red berries and peppery spice	Bottle 20.00   250ml 7.20   175ml 5.25
	Valdivieso Merlot Rapel Valley, Chile - jammy plum, cocoa and coffee	Bottle 22.00   250ml 7.95   175ml 5.75
	Domaine St Jacques Organic Cotes du Rhone Rouge 2018 Rhône Valley, France - raspberry, strawberry and spice	Bottle 22.00   250ml 7.95   175ml 5.75
	Castillo Clavijo Rioja Crianza Rioja, Spain - red cherry and spicy oak	Bottle 23.00   250ml 8.30   175ml 6.05
	Some Young Punks Naked on Roller Skates Shiraz Mataro 2018 McLaren Vale, South Australia - rich, blackberry and spice	Bottle 27.00
	Spy Valley Pinot Noir 2016 Spy Valley, New Zealand - spice, blackberry and plum	Bottle 33.00
	Chateaufeuf du Pape Rouge Domaine Grand Veneur 'Le Miocene' 2015 Southern Rhône France - complex plum, blackberry and fig	Bottle 45.00

<b>Our favourite</b>	Tilia Malbec Mendoza, Argentina - plum, blackberry and dark chocolate	Bottle 25.00   250ml 9.00   175ml 6.55
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