



# THE METHUEN ARMS

Wiltshire

## In the Courtyard

*Our full summer menu will be launching from May 17th - bookings now being taken.*

<b>Nibbles</b>	Butcombe beer bread - whipped brown butter (v)		4.00
	Puffed pork scratchings - sage salt, apple and tamarind ketchup		4.50
	Whipped smoked cod roe – raw seasonal vegetables, sumac		6.50
	Cauliflower popcorn – turmeric, coconut yoghurt, mint (ve)		6.00
	Pea and broad bean Scotch egg - preserved lemon mayo (v)		6.50
<b>Starters</b>	Wild garlic and spinach soup – Westcombe ricotta, soft quail's egg, lemon confit (v)		7.00
	Smørrebrød – hot smoked Chalk Stream trout on rye bread, crème fraiche, pickled fennel, and trout roe		8.50
	Green salad – broad bean hummus, radishes, pea shoots, lemon confit, garden herbs, tahini, dukkah (ve)		7.00/10.00
	Creedy Carver duck terrine - confit leg and smoked breast, chicory jam, pickled spring vegetables, watercress		8.00
	New season asparagus – poached duck egg, wild garlic hollandaise, pangritata (v)		8.00
<b>To Share</b>	Butcher's board – Creedy Carver duck terrine, pork rilette, lamb scrumpets, prosciutto crudo, puffed pork scratchings, apple ketchup, seasonal pickles, Methuen chutney, Butcombe beer bread, whipped brown butter		28.00
<b>Sandwiches</b>	Ultimate cheese toastie – sourdough, Westcombe Cheddar, mozzarella, Parmesan, spring onions, confit onions, cornichons (v)		8.00
	Chicken Milanese – ciabatta, breaded chicken escalope, smoked streaky bacon, Parmesan, garlic mayonnaise, gem lettuce		8.00
<b>Mains</b>	Butcombe Original beer-battered fish – triple-cooked chips, proper mushy peas, caramelised lemon, tartare sauce		15.00
	The Methuen burger – smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries		15.00
	Salt-baked carrots – cashew cream, pickled shallots, smoked Jersey Royals, charred spring onions, romesco sauce (ve)		14.50
	Cornish sole – baked whole, crispy cockles and mussels, purple sprouting broccoli, beurre blanc		18.00
	Grilled Cornish lobster – Koffman's skin-on fries, watercress, wild garlic hollandaise		(half/whole) MP
<b>Steaks</b>	Our beef is reared on Stokes Marsh Farm and is 28-day dry-aged on the bone using Himalayan salt. All served with confit tomato, roast red onion, garlic mushroom, triple-cooked chips, and watercress.		
	8oz bavette, served medium-rare and sliced		20.00
	10oz rib eye		32.00
	8oz fillet		35.00
<b>Sauces</b>	Garlic and herb butter / Bearnaise / Peppercorn / Tewkesbury relish		2.00 each
<b>Sides</b>	Koffman's triple-cooked chips (ve)	4.25	Koffman's skin-on fries, truffle aioli, Parmesan (v) 4.75
	Methuen garden salad, radish, herbs (ve)	4.00	Grilled spring onions and broccoli, romesco, almonds 4.00
<b>Puddings</b>	Sticky date pudding – butterscotch sauce, candied pecans, rum raisin ice cream (v)		7.00
	Rhubarb tart – frangipane, vanilla pastry cream, rhubarb sorbet, pistachio (v)		8.00
	Dark chocolate delicé – salted chocolate wafer, yoghurt sorbet (v)		8.00
	Affogato – vanilla ice cream, espresso, pistachio biscotti (v)		4.50
	<b>Food for thought</b> (50p from every sale of this dish will be donated to The Burnt Chef Project)		



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

<b>Cheese</b>	All served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)		
	Westcombe Cheddar, Bath Soft, Royal Wootton Bassett Blue		one 5.00 / two 7.50 / three 10.00

### Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks to today's team we would be really grateful. We will add an optional 10% team reward to your bill.

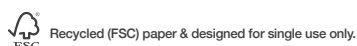
### Allergen Info

(v) Vегgie 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.



<b>Sparkling Wine</b>	Veuve Clicquot Brut Rosé NV Champagne, France - perfectly balanced wild strawberry, blackberry and brioche	Bottle 75.00
	Veuve Clicquot Yellow Label Brut NV Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish	Bottle 69.00   125ml 13.35
	Coates & Seely Bretagne Brut Reserve Hampshire, England - lemon, mineral notes and a soft mousse	Bottle 45.00
	Bisol Valdobbiadene Brut Jeio Prosecco NV Prosecco, Italy - pear and apple blossom	Bottle 29.00   125ml 5.65
<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 23.00   250ml 8.30   175ml 6.05
	Miraflores Cotes du Roussillon Rose Domaine Lafage 2018 Languedoc-Roussillon, France - strawberry and blackberry flavours	Bottle 27.00
	Côtes de Provence Rosé Pure Mirabeau Provence, France - cherry and raspberry	Bottle 37.00
<b>White Wine</b>	The Paddock Chardonnay South Eastern Australia - juicy peach and tropical fruit	Bottle 21.00   250ml 7.60   175ml 5.50
	La Maglia Rosa Pinot Grigio IGT Provincia di Pavia Campania, Italy - crisp, fruity and floral	Bottle 22.00   250ml 7.95   175ml 5.75
	Valdivieso Sauvignon Blanc Aconcagua Valley, Chile - refreshing, lemon and lime	Bottle 23.00   250ml 8.30   175ml 6.05
	Mas Puech Picpoul de Pinet Coteaux du Languedoc Languedoc-Roussillon, France - zesty and crisp	Bottle 23.00   250ml 8.30   175ml 6.05
	Monte di Saracco Gavi di Gavi DOCG Gavi, Italy - fresh, hints of lemon and grapefruit	Bottle 28.00
	Charles Smith Kung Fu Girl Riesling 2017 Washington State, USA - apricot, white peach, honeysuckle	Bottle 29.00
	Sancerre Blanc Domaine de la Chezatte 2018 Loire Valley, France - lemon, lime and apple	Bottle 33.00
	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 26.00   250ml 9.40   175ml 6.80
<b>Red Wine</b>	The Paddock Shiraz Murray Darling, Australia - red berries and peppery spice	Bottle 21.00   250ml 7.60   175ml 5.50
	Valdivieso Merlot Rapel Valley, Chile - jammy plum, cocoa and coffee	Bottle 23.00   250ml 8.30   175ml 6.05
	Domaine St Jacques Organic Cotes du Rhone Rouge 2018 Rhône Valley, France - raspberry, strawberry and spice	Bottle 23.00   250ml 8.30   175ml 6.05
	Castillo Clavijo Rioja Crianza Rioja, Spain - red cherry and spicy oak	Bottle 24.00   250ml 8.65   175ml 6.30
	Some Young Punks Naked on Roller Skates Shiraz Mataro 2018 McLaren Vale, South Australia - rich, blackberry and spice	Bottle 28.00
	Spy Valley Pinot Noir 2016 Spy Valley, New Zealand - spice, blackberry and plum	Bottle 35.00
	Chateaufeuf du Pape Rouge Domaine Grand Veneur 'Le Miocene' 2015 Southern Rhône France - complex plum, blackberry and fig	Bottle 48.00
<b>Our favourite</b>	Tilia Malbec Mendoza, Argentina - plum, blackberry and dark chocolate	Bottle 26.00   250ml 9.40   175ml 6.80