

# THE METHUEN ARMS

Wiltshire

## Sunday

<b>Pub Snacks</b>	Butcombe beer bread - whipped brown butter (v)	4.25
	Puffed pork scratchings - sage salt, apple and tamarind ketchup	4.50
	'Taramasalata' - whipped smoked cod's roe, raw summer vegetables, sumac	7.50
	Cauliflower popcorn - turmeric, coconut yoghurt, mint (ve)	6.25
	Pea and broad bean Scotch egg - preserved lemon mayo (v)	7.50
	Lamb scrumpets - confit peppers, chipotle chilli jam	6.95
<b>Starters</b>	Wild garlic and spinach soup - Westcombe ricotta, soft quail's egg, lemon confit (v)	7.00
	Smørrebrød - house-smoked Chalk Stream trout on rye bread, crème fraiche, pickled fennel, crispy skin, trout roe	8.50
	Creedy Carver duck terrine - confit leg and smoked breast, chicory jam, port gel, pickled spring vegetables	9.50
	Green salad - broad bean hummus, radishes, asparagus, pea shoots, lemon confit, almond dukkah (ve)	7.25/11.95
	Brixham hand-picked crab salad - avocado, chilli, creamed corn croquette, brown crab tuille, endive	10.95
<b>Roasts</b>	<i>All our roasts are served with Yorkshire pudding, seasonal vegetables, cauliflower cheese, roast potatoes, red wine gravy</i>	
	Stokes Marsh Farm sirloin of beef - slow-braised ox cheek nugget, Tewkesbury relish	18.50
	Cameron Naughton pork belly - slow-cooked 'porchetta' with rosemary, fennel and thyme, hog's pudding, apple sauce	16.95
	Pithivier - seasonal vegetables, vegan jus (ve)	13.95
<b>Mains</b>	The Methuen burger - smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries	15.50
	Butcombe Gold beer-battered fish - thick-cut chips, proper mushy peas or curry sauce, tartare sauce	14.95
	Salt-baked carrots - cashew cream, pickled shallots, smoked Jersey Royals, charred spring onions, romesco sauce (ve)	14.95
	Cornish plaice - baked whole, crispy cockles and mussels, purple sprouting broccoli, beurre blanc	18.95
<b>Sides</b>	Koffman's thick-cut pub chips (v)	4.25
	Koffman's skin-on fries, truffle aioli, Parmesan (v)	4.75
	Methuen garden salad, radish, herbs (ve)	3.95
	Smoked Jersey Royals, mint butter (v)	4.25
	Grilled spring onions and broccoli, romesco, almonds (v)	4.50
	Butcombe beer-battered onion rings (v)	3.95

### Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

### 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.



<b>Puddings</b>	Sticky date and toffee pudding - butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Dark chocolate delice - sea salt, chocolate wafer, yoghurt sorbet (v)	7.95
	Strawberries and cream - Cheddar Valley strawberries, vanilla panna cotta, shortbread, meringue, strawberry jelly	7.95
	Banana cake - miso caramel, peanut butter mousse, bitter chocolate, banana praline (ve)	7.50
	'Tiramisu' - espresso parfait, chocolate and hazelnut meringue, vanilla mascarpone, whisky caramel (v)	7.95

**Cheese**

<i>All served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)</i>		
Westcombe Cheddar, Bath Soft, Barkham Blue	one 5.95 / two 7.95 / three 12.95	

<b>Nearly full?</b>	The Methuen chocolate box	6.50
	Affogato - vanilla ice cream, espresso, pistachio biscotti	4.50
	<i>Food for thought</i> (50p from every sale of this dish will be donated to The Burnt Chef Project)	



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.

**Our Suppliers & Producers**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

