

THE METHUEN ARMS

Wiltshire

Supper

Pub Snacks	Butcombe beer bread - whipped brown butter (v)	4.25
	Cauliflower pakora - turmeric, coconut yoghurt, mint (ve)	6.25
	Pea and broad bean Scotch egg - preserved lemon mayo (v)	7.50
	Glazed chorizo picante - cider, Methuen honey, rosemary	6.95
Starters	Isle of Wight tomato 'panzanella' - goats' curd, basil, capers, sherry vinegar (v)	7.95/12.95
	Hot-smoked Chalk Stream trout - rye bread, creme fraiche, pickled fennel, crispy skin, trout caviar	9.25
	Wiltshire ham hock and chicken terrine - salad cream, chicken crackling, mustard, pickled garden vegetables	8.95
	Green salad - broad bean hummus, radishes, courgette, pea shoots, lemon confit, almond dukkah (ve)	7.25/11.95
	Cornish mackerel - cured and grilled, smoked pâté, cucumber, buttermilk, apple, dill	9.95
To Share	Whole baked Tunworth, British charcuterie, house pickles, seasonal chutney, Butcombe beer bread	27.95
Mains	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	15.50
	Tarragon gnocchi - whipped ricotta, king oyster mushroom, truffle, garden vegetables, mushroom crumble (v)	15.95
	Salt-baked carrots - cashew cream, pickled shallots, smoked new potatoes, charred spring onions, romesco sauce (ve)	14.95
	Chargrilled pork tomahawk - three mustard butter, mash potato, apple and apricot chutney, rainbow chard	22.50
	Cornish sole - baked whole, crayfish beurre blanc, tenderstem broccoli, sea vegetables, baby potatoes	21.95
	Creedy Carver chicken breast - BBQ courgette, fried polenta, whipped English peas, pancetta, salsa verde	18.95
Steaks	<i>Our Aberdeen Angus and Hereford cross beef from Walter Rose 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</i>	
	8oz bavette (served medium-rare and sliced)	19.95
	10oz rib eye	29.95
	6oz fillet	32.95
Sauces	Garlic and herb butter / Three mustard butter / Bearnaise / Peppercorn / Tewkesbury relish	each sauce 2.00
Sides	Koffmann thick-cut pub chips (v)	4.25
	Koffmann skin-on fries, truffle aioli, Parmesan (v)	4.75
	Methuen garden salad, radish, herbs (ve)	3.95
	Baby new potatoes, mint butter (v)	4.25
	Grilled spring onions and broccoli, romesco, almonds (v)	4.50
	Butcombe Gold 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.



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Puddings	Sticky date and toffee pudding - butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Dark chocolate delicé - sea salt, chocolate wafer, yoghurt sorbet (v)	7.95
	Cheddar Valley strawberries - vanilla panna cotta, shortbread, meringue, strawberry daiquiri sorbet	7.95
	Banana cake - miso caramel, peanut butter mousse, bitter chocolate, banana praline (ve)	7.50

Cheese	<i>A selection of British cheese, selected by our chefs.</i>	
	<i>Served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)</i>	12.95

Nearly full?	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...

