



THE METHUEN ARMS

Wiltshire

Lunch

While you wait	Sourdough focaccia, balsamic and smoked oil 4.25 (661 kcal)	Gordal olives 4.25 (268 kcal)	British artisan charcuterie 13.95 (362 kcal)
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Share all the above (1291 kcal) **19.95**

Starters

Isle of Wight tomato panzanella - Gordal olives, basil, sourdough focaccia(ve) (162 kcal)	8.95
Castlemead Farm chicken and leek terrine – confit garlic, pickled apricots, bitter leaf salad (610 kcal)	9.95
Brixham crab and saffron arancini – tomato fondue, squid ink aioli, Parmesan (657 kcal)	8.50
Marinated burrata, grilled summer vegetables, romesco sauce, toasted almonds (v) (507 kcal)	7.95
Cured Chalk Stream Farm trout – golden beetroots, fennel, lime, crème fraiche, dill (456 kcal)	9.50
Butter bean hummus - smoked pancetta, poached duck egg, herb pangritata (655 kcal)	8.95

Sandwiches

Cornish lobster roll - lemon sour cream, slow roast tomato, sriracha, skin-on fries, garden salad (886 kcal)	17.50
Pulled pork brioche roll - spiced pork shoulder, Butcombe Stateside BBQ sauce, house slaw, dill pickle (691 kcal)	10.95
Ultimate cheese sourdough toastie - Lye Cross Farm Cheddar, vegetarian Parmesan, mozzarella, onions (v) (948 kcal)	8.95
Allotment tartine – grilled sourdough, roast beetroots, romesco, our kitchen garden courgettes (ve) (392 kcal)	8.95

Mains

The Methuen burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal)	16.50
Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096/1123 kcal)	14.50/18.50
Brixham Market fish of the day – ask a member of our team for more details	MP
Basil gnocchi - whipped ricotta, truffle emulsion, Isle of Wight tomatoes, basil (v) (1013 kcal)	15.95
Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcal)	14.95
Salt Baked beetroots – sprouting broccoli tempura, lentil dahl, smoked tomato jam, cumin, coconut yoghurt (ve) (625 kcal)	15.95
Stokes Marsh Farm flat-iron – 28 day dry-aged steak, garlic and herb butter, Koffmann fries, watercress (1022 kcal)	19.95
Add peppercorn sauce (11 kcal)	2.50

Sides

Methuen garden salad, radish, herbs (ve) (140 kcal)	3.95	Butcombe Gold beer-battered onion rings (v) (540 kcal)	3.95
Truffled three cheese mac and cheese, thyme crumb (v) (871 kcal)	6.95	Koffmann thick-cut pub chips (v) (644 kcal)	4.25
Caesar salad, Parmesan, anchovy dressing (248 kcal)	4.95	Koffmann skin-on fries (v) (577 kcal)	4.25
Garden courgettes, heritage tomatoes, basil (ve) (191 kcal)	4.95	Posh fries – truffle aioli, Parmesan, chives (v) (904 kcal)	4.95



Scan the QR code to order and pay on your device

Turn over to order our puddings and more



Recycled (FSC) paper & designed for single use only.

Puddings

Buttermilk panna cotta - Cheddar Valley strawberries, white chocolate, basil (876 kcal)	7.95
Cotswold Gin summer pudding - elderflower sorbet, candied ginger, mint (ve) (225 kcal)	8.95
Deep-fried rice pudding - coconut, kaffir lime sorbet, rum, roast pineapple, mint (ve) (667 kcal)	7.95
<i>This tastes amazing with our Grenat Maury Lafage red dessert wine</i>	100ml 5.95
Chocolate cheesecake - blood orange, almond, dark chocolate sorbet, honeycomb (649 kcal)	8.50
The Methuen chocolate box - handmade chocolates and sweet treats (710 kcal)	8.00
Affogato - Madagascan vanilla ice cream, Illy espresso, little biscuit (236 kcal)	4.95

Food for thought: 50p from every sale of this dish will be donated to The Burnt Chef Project

Cheese

<i>A selection of British artisan cheese, selected by our chefs. (1454 kcal)</i>	16.95
<i>Served with caramelised apple chutney, Medjool dates, cornichons, candied walnuts, sourdough crispbreads</i>	
<i>Try a glass of Cockburn's port to go with your cheese</i>	50ml 4.50



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.

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	Grenat Maury Lafage - red dessert wine	Please refer to the drinks menu for full price list
Limoncello	Classic Negroni	
Bulleit Bourbon Old Fashioned	Valdivieso Eclat Botrytis Semillon - white dessert wine	

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?

Dairy-free milks available

Iced coffee: Illy espresso, milk, maple syrup	3.25	Iced tea: Canton red berry and hibiscus, fresh mint	2.75
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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.

Team Rewards -

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 team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info -

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.