



# THE METHUEN ARMS

Wiltshire

## Sunday

Mimosa **6.75**

Ketel One Vodka Bloody Mary **9.50**

Virgin Mary **4.10**

**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)

**Share all the above** (1291 kcal) **19.95**

### Starters

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

### Roasts

*All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our braised leeks with mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy.*

Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (1454 kcal)	<b>18.95</b>
<b>Try this with our best-selling and Bristol-born brew: Butcombe Original beer</b>	
Cameron Naughton pork belly - 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1220 kcal)	<b>17.50</b>
Veggie roast of the week - seasonal vegetables, vegan jus (1582 kcal)	<b>14.95</b>

### Mains

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

### Sides

Braised leeks, cheese sauce, pangritata (v) (303 kcal)	<b>4.95</b>	Caesar salad, Parmesan, anchovy dressing (248 kcal)	<b>4.95</b>
Yorkshire pudding filled with sticky beef shin, horseradish (626 kcal)	<b>5.95</b>	Butcombe Gold beer-battered onion rings (v) (540 kcal)	<b>3.95</b>
Summer greens, garlic and herb butter (v) (125 kcal)	<b>4.50</b>	Koffmann thick-cut pub chips (v) (644 kcal)	<b>4.25</b>
Roast potatoes, smoked bacon relish, crispy onions (741 kcal)	<b>5.95</b>	Posh fries – truffle aioli, Parmesan, chives (v) (904 kcal)	<b>4.95</b>



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puddings and more



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## 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
<b><i>This tastes amazing with our Grenat Maury Lafage red dessert wine</i></b>	<b>100ml 5.95</b>
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>	<b>16.95</b>
<i>Served with caramelised apple chutney, Medjool dates, cornichons, candied walnuts, sourdough crispbreads</i>	
<b><i>Try a glass of Cockburn's port to go with your cheese</i></b>	<b>50ml 4.50</b>



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	<b>Please refer to the drinks menu for full price list</b>
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	<b>3.25</b>	Iced tea: Canton red berry and hibiscus, fresh mint	<b>2.75</b>
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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.