



THE METHUEN ARMS

Wiltshire

Sunday

Mimosa 6.75	Ketal One Vodka Bloody Mary 9.50	Virgin Mary 4.10
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While you wait	Sourdough focaccia, balsamic and smoked oil 4.25	Gordal olives 4.25	British artisan charcuterie 13.95
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Share all the above 19.95

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

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, and red wine gravy.

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

Mains	Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce	14.50/18.50
	The Methuen burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries	16.50
	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)	15.95
	Grilled chicken Caesar salad - anchovy dressing, Parmesan, bacon, soft boiled egg	14.95
	Salt-baked beetroots – sprouting broccoli tempura, lentil dahl, smoked tomato jam, cumin, coconut yoghurt (ve)	15.95

Sides	Braised leeks, cheese sauce, pangritata (v) 4.95	Summer greens, garlic and herb butter (v) 4.50
	Caesar salad, Parmesan, anchovy dressing 4.95	Roast potatoes, smoked bacon relish, crispy onions 5.95
	Butcombe Gold beer-battered onion rings (v) 3.95	Koffmann thick-cut pub chips (v) 4.25
	Yorkshire pudding filled with sticky beef shin, horseradish 5.95	Posh fries - truffle aioli, Parmesan, chives (v) 4.95



Scan the QR code to order and pay on your device

Turn over to order our puddings and more



Puddings	Buttermilk panna cotta - Cheddar Valley strawberries, white chocolate, basil	7.95
	Deep-fried rice pudding – coconut, kaffir lime sorbet, rum, roast pineapple, mint (ve)	7.95
	Cotswolds Gin summer pudding - elderflower sorbet, candied ginger, mint (ve)	8.95
	Chocolate cheesecake – blood orange, almond, dark chocolate sorbet, honeycomb	8.50
	<i>This tastes amazing with our Grenat Maury Lafage red dessert wine</i>	100ml 5.95
	The Methuen chocolate box – handmade chocolates and sweet treats	8.00
	Affogato – Madagascan vanilla ice cream, Illy espresso, little biscuit	4.95
	Food for thought: 50p from every sale of this dish will be donated to The Burnt Chef Project	

Cheese to share

A selection of British artisan cheese, selected by our chefs.	16.95
Served with caramelised apple chutney, Medjool dates, cornichons, candied walnuts, sourdough crispbreads	
<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

<i>Perhaps try something chilled?</i>		<i>Dairy-free milks available</i>	
Iced coffee: Illy espresso, milk, maple syrup	3.25	Iced tea: Canton red berry and hibiscus, fresh mint	2.75

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) eggie 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.