



THE METHUEN ARMS

Wiltshire

Sunday

27.95 - 2 courses / 35.95 - 3 courses

While you wait

Sourdough focaccia,
chimichurri oil (pb)
4.95 (799 kcal)

Gordal olives
4.25 (268 kcal)

Mimosa 6.75

Ketel One Vodka Bloody Mary 9.50

Virgin Mary 4.25

Starters

Cornbury Estate venison carpaccio – Stornoway black pudding, parsnip, quail's egg, Roscoff onion (490 kcal)

Chargrilled sprouting broccoli - satay sauce, nori seaweed, chipotle (pb) (159 kcal)

Cured Chalk Stream trout – smoked potato, caviar, crème fraiche, golden beetroot, fennel jam (667 kcal)

Cauliflower and sprout pakora – caramelised celeriac puree, coconut yoghurt, coriander chutney (pb) (375 kcal)

The Great British Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, autumn veg puree, maple-roast carrot, and red wine gravy.

Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (1477 kcal)

Cameron Naughton pork belly - 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1212 kcal)

Castlemead Farm chicken, sage and onion sausage roll and bread sauce (1609 kcal)

Veggie roast of the week - seasonal vegetables, vegan jus (pb) (1557 kcal)

Mains

Brixham Market fish of the day – ask for more details

Salt-baked carrot and beetroot – whipped cashews, panisse, kale, romesco, pink onions, dukkah (pb) (845 kcal)

Butcombe Gold beer-battered fish – thick-cut chips, proper mushy peas or curry sauce, tartare sauce (1336 kcal)

The Methuen burger - smoked bacon relish, Monterey Jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal)

Sides

Cauliflower cheese - thyme crumb (711 kcal)

5.50 Seasonal greens from the garden - garlic butter (711 kcal)

4.50

Roast potatoes, smoked bacon relish, crispy onions (711 kcal)

5.95 Koffmann thick-cut chips or skin-on fries (v) (577 kcal)

4.25

Yorkshire pudding filled with sticky beef shin, horseradish (848 kcal)

5.95 Posh fries - truffle aioli, Parmesan, chives (v) (644 kcal)

4.95



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Puddings & Cheese

- Brown butter cookie – peanut butter parfait, banana ice cream, dulce de leche (v) (817 kcal)
- Spiced sticky date pudding – gingerbread ice cream, rum butterscotch, candied pecans (v) (1030 kcal)
- Prosecco poached pear – whipped vanilla cheesecake, blackberry, honeycomb (pb) (627 kcal)
- Dark chocolate delice – sour cherry sorbet, syllabub, maple granola (v) (661 kcal)

The Methuen Cheese Plate (£4 supp)

A selection of British artisan cheese picked by the chefs, served with plum and ginger chutney,
date and walnut toast, cornichons, watercress (909 kcal)

Try a glass of Cockburn's port to go with your cheese **50ml 4.50**

Nearly full?

Homemade ice creams and sorbet – with little biscuits (*please ask for flavours*) (368 kcal) **2 scoops 4.95**

Affogato – Madagascan vanilla ice cream, Illy espresso, little biscuit (302 kcal) **4.95**

Add a shot of Amaretto liqueur for the perfect after dinner treat!

Food for thought: 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.

After drinks – ask for our range of brandies, whiskies, rums, liqueurs, and cocktails

A few of our favourites...

Espresso Martini
Limoncello

Bulleit Bourbon Old Fashioned
Classic Negroni

Valdivieso Eclat Botrytis Semillon – white
dessert wine
Grenat Maury Lafage – red 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

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.

Allergen Info –

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. 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.