



THE METHUEN ARMS

Wiltshire

Supper

While you wait	Sourdough focaccia, chimichurri oil (pb) 4.95 (799 kcal)	Gordal olives 4.25 (268 kcal)	Pheasant, cranberry and juniper sausage roll - prune ketchup 6.95 (320 kcal)
Share all the above (1873 kcal) 15.95			

Starters

Cornbury Estate venison carpaccio – Stornoway black pudding, parsnip, quail's egg, Roscoff onion (490 kcal)	9.95
Brixham crab and saffron arancini – tomato fondue, squid ink aioli, Parmesan (657 kcal)	10.50
Cured Chalk Stream trout – smoked potato, caviar, crème fraiche, golden beetroot, fennel jam (464 kcal)	10.50
Chargrilled sprouting broccoli – satay sauce, nori seaweed, chipotle (pb) (159 kcal)	8.50
Cauliflower and sprout pakora – caramelised celeriac puree, coconut yoghurt, coriander chutney (pb) (375 kcal)	8.50
Local duck egg and smoked pancetta – butterbean hummus, garden herb pangritata (529 kcal)	5.75/8.95

Mains

Brixham hake and River Fowey mussels – langoustine bisque, sea vegetables, saffron potatoes, aioli (875 kcal)	23.95
West End Farm pork ribeye - Morteau sausage cassoulet, garden kale, gremolata (613 kcal)	23.95
Roast potato gnocchi – leeks, truffle, crispy free-range egg, wild mushroom, vegetarian Parmesan (v) (1086 kcal)	18.50
Butcombe Gold beer-battered fish – thick-cut chips, proper mushy peas or curry sauce, tartare sauce (1336 kcal)	18.50
Salt-baked carrot and beetroot – whipped cashews, panisse, kale, romesco, pink onions, dukkah (pb) (845 kcal)	15.95
The Methuen burger – smoked bacon relish, Monterey Jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal)	17.95

Steaks

Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt.
All served with garlic butter, Koffmann chips, confit tomato, roasted mushroom and watercress

8oz flat iron (served medium-rare and sliced) (1201 kcal)	23.95
8oz rib eye (856 kcal)	31.95

Sauces

Bearnaise / Peppercorn / Tewkesbury relish each sauce (170 kcal)	2.50
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Sides

Koffmann thick-cut chips or skin-on fries (v) (577 kcal)	4.25	Seasonal greens from the garden – garlic butter (171 kcal)	4.50
Truffled three cheese mac and cheese - thyme crumb (v) (862 kcal)	7.25	Methuen garden salad (117 kcal)	4.25
Potato puree – smoked butter, chives (v) (565 kcal)	4.50	Posh fries – truffle aioli, Parmesan, chives (v) (644 kcal)	4.95



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Puddings

Prosecco poached pear – whipped vanilla cheesecake, blackberry, honeycomb (pb) (627 kcal)	8.50
Spiced sticky date pudding – gingerbread ice cream, rum butterscotch, candied pecans (v) (1030 kcal)	8.50
Dark chocolate delice – sour cherry sorbet, syllabub, maple granola (v) (661 kcal)	8.50
Brown butter cookie – peanut butter parfait, banana ice cream, dulce de leche (847 kcal)	8.95

Cheese to share

A selection of British artisan cheese picked by the chefs, served with plum and ginger chutney, date and walnut toast, cornichons, watercress (909 kcal)	16.95
<i>Try a glass of Cockburn's port to go with your cheese</i>	50ml 4.50

Nearly full?

Homemade ice creams and sorbet – with little biscuits (please ask for flavours) (368 kcal)	2 scoops 4.95
The Methuen chocolate box – handmade chocolate and sweet treats (705 kcal)	8.00
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	Bulleit Bourbon Old Fashioned	Valdivieso Eclat Botrytis Semillon - white dessert wine
Limoncello	Classic Negroni	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
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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.

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.