



# THE METHUEN ARMS

Wiltshire

## Sunday

### While you wait

Mimosa / Ketel One Bloody Mary / Virgin Mary / Brunch Martini

Sourdough focaccia, chimichurri  
(pb) **5.25**

Gordal olives **4.50**

Nachos, crispy garlic oil, natural  
yoghurt **6.20**

### Starters

Pressed ham hock and pistachio terrine, coal mayo, pickled carrot, parsley salad	<b>9.50</b>
Chargrilled sprouting broccoli, satay sauce, nori seaweed, chipotle (pb)	<b>8.95</b>
Local duck egg and smoked pancetta, butterbean hummus, garden herb pangritata	<b>9.50</b>
Chalk Stream trout cured in Goram IPA, smoked potato, trout roe, crème fraiche, golden beetroot, fennel jam	<b>10.50</b>

### The Great British Roast

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy*

Stokes Marsh Farm rump of beef, slow-braised beef shin, horseradish sauce	<b>21.95</b>
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce	<b>18.50</b>
Castlemead Farm chicken, sage and onion sausage roll, bread sauce	<b>18.50</b>
Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (pbo)	<b>16.95</b>

### Mains

Brixham Market fish, River Fowey mussels, langoustine bisque, sea vegetables, saffron potatoes, aioli	<b>MP</b>
Salt-baked carrot and beetroot, whipped cashews, panisse, kale, romesco, pink onions, dukkah (pb)	<b>15.95</b>
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	<b>19.50</b>
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	<b>17.95</b>

### Sides

Roast potatoes, bacon relish, crispy onions	<b>5.95</b>	Yorkshire pudding, sticky beef shin, horseradish	<b>5.95</b>
Cheesy leeks, thyme crumb (v)	<b>6.50</b>	Garden salad, radish, herbs (pb)	<b>4.95</b>
Posh fries: truffle aioli, Parmesan, chives (v)	<b>5.95</b>	Koffmann's thick-cut chips or skin-on fries (v)	<b>4.50</b>



**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, (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.

**Scan the QR code for full calorie information.**



## Puddings

Wagon wheel, sour cherry, 59% Valrhona dark chocolate	8.50
Miso banoffee 'mille feuille', banana, salted caramel, frozen raspberries, hazelnut (pb)	8.50
Brown butter blondie, peanut butter parfait, illy espresso ice cream, dulce de leche (v)	9.50
Choux bun, Wye Valley rhubarb, custard, pistachio (v)	8.95

## The Methuen Cheese plate

*A selection of British artisan cheese, selected by our chefs.*

Served with caramelised apple chutney, pickles, candied walnuts, sourdough crackers	16.95
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*Try a glass of Cockburn's port to go with your cheese*

## Nearly Full?

Two scoops of homemade ice cream and sorbet, with little biscuits (please ask for flavours)	4.95
The chocolate box, handmade with love	9.00
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v)	5.95

*Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat*

**Food for thought:** £1 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.

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**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 tea: Canton red berry and hibiscus, fresh mint

Iced coffee: illy espresso, milk, maple syrup

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

Espresso Martini

Limoncello

Bulleit Bourbon Old Fashioned

Sapling Negroni

Valdivieso Eclat Botrytis Semillon - white dessert wine

Grenat Maury Lafage - red dessert wine

## Our food ethos

The ethos is simple: source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

## Port-to-plate in 24 hours

Kingfisher Brixham champions sustainable and local fishing, aiming to deliver from port-to-plate in 24 hours and provide our kitchens and customers with the freshest, highest quality fish and seafood.

[butcombe.com/suppliers-producers](http://butcombe.com/suppliers-producers)



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