



THE METHUEN ARMS
Wiltshire

Supper

While you wait

Piston Forêt Noire gin & tonic / Rhubarb Spritz / Tommy Margarita / Sapling Negroni

Gordal olives **4.50**

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

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

Starters

Pressed ham hock and pistachio terrine - coal mayo, pickled carrot, parsley salad	9.50
Torched mackerel - fennel, blood orange and dill salad, buttermilk	10.50
Chargrilled sprouting broccoli - satay sauce, nori seaweed, chipotle (pb)	8.95
Lamb sweetbreads, chicken sauce, courgette puree, basil, truffle curd	11.50
Local duck egg and smoked pancetta - butterbean hummus, garden herb pangritata	9.50
Chalk Stream trout cured in Goram IPA - smoked potato, trout roe, crème fraiche, golden beetroot, fennel jam	10.50

Mains

Crisp pork belly and black pudding pressé - potato puree, caramelised apple, mustard cavolo nero, fennel salt	22.50
Pea and mint dumplings, Westcombe ricotta, spring vegetable broth, pistou, lemon pangritata (v)	19.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	17.95
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	14.50/19.50
Brixham Market fish - River Fowey mussels, langoustine bisque, sea vegetables, saffron potatoes, aioli	MP
Salt-baked carrot and beetroot - whipped cashews, panisse, kale, romesco, pink onions, dukkah (pb)	15.95

Steaks

Our Aberdeen Angus and Hereford cross beef is 28-day dry-aged on the bone using Himalayan salt. Served with garlic butter, Koffmann's chips, confit tomato, roasted mushroom and watercress.

8oz flat-iron, served medium-rare	24.95
8oz rib eye	34.95

Sauces

Béarnaise / Peppercorn	2.50
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Sides

Koffmann's thick-cut chips or skin-on fries (v)	4.50	Posh fries: truffle aioli, Parmesan, chives (v)	5.95
Garden salad, radish, herbs (pb)	4.95	Truffled macaroni and cheese, thyme crumb (v)	7.25
Sprouting broccoli - chipotle dressing, nori (pb)	6.75	Butcombe beer battered onion rings	4.50



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, hazelnuts (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
<i>Try a glass of Cockburn's port to go with your cheese</i>	

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: 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.

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



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