



# THE METHUEN ARMS

Wiltshire

## Lunch

### While you wait

Piston Forêt Noire Gin & Tonic / Tommy's Margarita / Sapling Negroni / Two Drifter's Cherry Sour

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	<b>9.50</b>
Torched Cornish mackerel, fennel, blood orange and dill salad, buttermilk	<b>10.50</b>
Spider rump tartare, confit egg yolk, Parmesan, garlic toast	<b>9.50</b>
Cured Chalk Stream Farm trout, lobster emulsion, fennel, burnt lemon, watercress	<b>10.95</b>
Chargrilled sprouting broccoli, satay sauce, nori seaweed, chipotle (pb)	<b>8.95</b>

### Sandwiches

*Served with either a cup of skin-on fries or garden salad*

Roasted Castlemead Farm chicken ciabatta, bang bang dressing, coriander, rocket	<b>14.50</b>
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare, watercress, pickled fennel	<b>15.50</b>
Philly cheesesteak sandwich, sourdough, crispy onions, French's mustard, Monterey Jack	<b>17.95</b>
Symplicity keema flatbread, hummus, chimichurri, soft herbs, lemon dressing (pb)	<b>14.50</b>

### Mains

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	<b>14.50/19.50</b>
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	<b>17.95</b>
Gardener Steve's salad of the day – please ask for details	<b>MP</b>
Flat iron steak, Koffmann's fries, garlic butter, watercress	<b>22.50</b>
Brixham Market fish of the day - please ask for details	<b>MP</b>
Add peppercorn sauce	<b>2.50</b>

### Sides

Koffmann's thick-cut chips or skin-on fries (v)	<b>4.50</b>	Posh fries: truffle aioli, Parmesan, chives (v)	<b>5.95</b>
Garden salad, radish, herbs (pb)	<b>4.95</b>	Truffled macaroni and cheese, thyme crumb (v)	<b>7.50</b>
Sprouting broccoli, chipotle dressing, nori (pb)	<b>6.75</b>	Butcombe beer-battered onion rings	<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
BBQ lemon thyme peach, house lavender yoghurt, seeded granola	7.95
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 and crispbreads **16.95**

## 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 Cotswolds 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

*Ask for our range of dessert wines*

## 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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