

# THE METHUEN ARMS

Wiltshire

#### Lunch

### While you wait

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

Marinated Gordal olives (ve) 4.50 Sourdough focaccia, chimichurri (pb) 5.25 Nachos, crispy garlic oil, natural yoghurt 6.20

## Starters

9.50
10.50
8.95
8.95

#### Sandwiches

Served with either a cup of skin-on fries or garden salad	
Roasted Castlemead Farm chicken ciabatta, bang bang dressing, coriander, rocket	14.50
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare, watercress, pickled fennel	15.50
Philly cheesesteak sandwich, sourdough, crispy onions, French's mustard, Monterey Jack	17.95
Symplicity keema flatbread, hummus, chimichurri, soft herbs, lemon dressing (pb)	14.50

#### Mains

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	14.50/19.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50
Gardener Steve's salad of the day – please ask for details	MP
Brixham Market fish of the day - please ask for details	MP
Flat iron steak, Koffmann's fries, garlic butter, watercress	22.50
Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	15.50
Add peppercorn sauce	2.95

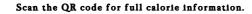
### Sides

Koffmann's thick-cut chips or skin-on fries (v)	4.95	Posh fries; truffle aioli, Parmesan, chives (v)	5.95
Garden salad, radish, herbs (pb)	4.95	Truffled macaroni and cheese, thyme crumb (v) $$	7.50
Roast crown prince squash, chimichurri, toasted seeds	6.95	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**  $\neg$  (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.





#### **Puddings**

8.95 8.95 8.50
8.50
16.95
4.95 9.00 5.95



**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

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project

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



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