



THE METHUEN ARMS
Wiltshire

Supper

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
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Starters

Pressed ham hock and pistachio terrine, coal mayo, pickled carrot, parsley salad	9.50
Chalk Stream trout cured in Cotswolds Distillery Gin, beetroot tabbouleh, horseradish crème fraiche, dill	10.95
Wild mushroom and chestnut pâté, Rye toast, pickled shimeji, shallot crisps, tarragon (ve)	8.95
Spider rump tartare, confit egg yolk, parmesan, garlic toast	10.50
Chargrilled sprouting broccoli, satay sauce, nori seaweed, chipotle (pb)	8.95

Mains

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50
T Soanes Norfolk chicken, tarragon sausage, sweetcorn, girlloe mushroom, roast cabbage	27.95
Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	15.50
Brixham Market Fish of the Day - MP	
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	14.50/19.50

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.

Stokes Marsh Farm 8oz flat-iron; 28 day dry-aged steak, garlic butter	26.95
10oz rump steak, garlic butter	31.95

Sauces

Béarnaise / Peppercorn	2.95
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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 - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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

Bramley apple choux bun, muscovado custard, tonka bean (v)	8.95
Pineapple mille feuille, whipped cheesecake, Two Drifters rum caramel, pistachio brittle (ve)	8.50
Sticky figgy pudding, cinnamon ice cream, brandy butterscotch	8.50
Valrhona chocolate delice, gingerbread ice cream, caramelised pear, honeycomb (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.

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



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