



## THE METHUEN ARMS

Wiltshire

### Lunch

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#### Aperitifs

French 75 / Piston Forêt Noire gin and tonic / Two Drifters Cherry Sour

#### While you wait

Marinated Gordal olives (ve)	4.50
Sourdough focaccia, chimichurri (ve)	5.25
Garlic flatbreads, whipped red lentil hummus, smoked chili, onion (ve)	6.95

#### Starters

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

#### Sandwiches

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

Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare, watercress, pickled fennel	15.50
Ultimate cheese toastie - Lye Cross Farm Cheddar, English Pecorino, mozzarella, onions and mustard	13.95
Castlemead Farm coronation chicken, sea salt and rosemary focaccia, rocket, coriander	14.95
Symplicity keema flatbread, hummus, chimichurri, soft herbs, lemon dressing (ve)	14.50

#### Mains

Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	15.50
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
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 (ve)	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

## Puddings

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

## The Methuen cheese plate

Served with caramelised apple chutney, pickles and crispbreads	16.95
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## 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 one of our seasonal hot chocolates?

*Dairy-free milks available.*

## After Drinks

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

Espresso Martini  
Bulleit Bourbon Old Fashioned  
Sapling Negroni

*We have a range of dessert wines available - please ask for details*

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## 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.

## Our Suppliers and Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

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



**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 calorie information.**

