



THE METHUEN ARMS
Wiltshire



Sunday

Aperitifs

Mimosa / Ketal One Bloody Mary / Virgin Mary (how you like it)

While you wait

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

Marinated Gordal olives (ve) **4.95**

Garlic flatbreads, whipped red lentil hummus, smoked chilli, onion (ve) **6.95**

two course 35.95 / three course 42.95

Starters

Chicken liver parfait, fruity brown sauce, watercress, toasted brioche

Tempura soft shell crab, pickled mooli potato salad, tom yum soup, coriander

Chargrilled sprouting broccoli, satay sauce, nori seaweed, chipotle (ve)

Confit chicken and ham hock terrine, tarragon mayo, bitter leaves, hazelnut dressing

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Stokes Marsh Farm rump of beef, slow-braised beef shin, horseradish sauce

Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce

Castlemead Farm chicken, sage and onion sausage roll, bread sauce

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

Mains

Brixham Market fish of the day - please ask for details

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce

BBQ King Oyster mushroom, teriyaki, smoked tofu, furikake, crispy seaweed (ve)

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Sides

Roast potatoes, bacon relish, crispy onions **5.95**

Cheesy leeks, thyme crumb (v) **6.50**

Garden salad, radish, herbs (ve) **4.95**

Yorkshire pudding, sticky beef shin, horseradish **5.95**

Truffle fries, English Pecorino, aioli, chives (v) **5.95**

Koffmann's thick-cut chips or skin-on fries (v) **4.95**

Puddings

Choux bun, Wye Valley rhubarb, custard, pistachio (v)

Two Drifters Rum sponge cake, BBQ pineapple, lychee sorbet, chilli peanut, coriander (ve)

Vanilla arctic roll, raspberry, aerated white chocolate, wood sorrel

Sticky date and toffee pudding, butterscotch sauce, rum soaked raisins, clotted cream ice cream (v)

The Methuen Cheese plate (£6 supp)

A selection of British artisan cheese, selected by our chefs.

Served with caramelised apple chutney, pickles and crispbreads

Nearly Full?

Two scoops of homemade ice cream and sorbet, with little biscuits (please ask for flavours) **5.95**

Sweet treats and chocolates, handmade with love (v) **5.95**

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 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

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 & Son 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



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 about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.

