



THE METHUEN ARMS  
Wiltshire

**Supper**

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**Aperitifs**

Mirabeau Spritz / Classic Negroni / Cygnet Bees Knee's

**While you wait**

Marinated Gordal olives (ve)	<b>4.95</b>
Sourdough focaccia, chimichurri (ve)	<b>5.25</b>
Garlic flatbreads, whipped red lentil hummus, smoked chilli, onion (ve)	<b>6.95</b>

**Starters**

Chicken liver parfait, fruity brown sauce, watercress, toasted brioche	<b>9.50</b>
Tempura soft shell crab, pickled mooli potato salad, tom yum soup, coriander	<b>8.95</b>
Chargrilled sprouting broccoli, satay sauce, nori seaweed, chipotle (ve)	<b>8.95</b>
Chalk Stream trout fishcake, mussel velouté, curried butter, pickled fennel, dill	<b>9.50</b>
Confit chicken and ham hock terrine, tarragon mayo, bitter leaves, hazelnut dressing	<b>9.50</b>
Spring vegetable tart, New Forrest asparagus, garden radish, frisée, Ticklemore (v)	<b>8.95</b>

**Mains**

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	<b>18.95</b>
Crispy potato gnocchi, courgette puree, truffled curd, BBQ leek, hazelnut and lemon pangritata (v)	<b>17.95</b>
BBQ King Oyster mushroom, teriyaki, smoked tofu, furikake, crispy seaweed (ve)	<b>19.95</b>
Langley Chase rare breed hogget, pearl barley, roast onion, anchovy, split lamb sauce	<b>MP</b>
Brixham Market fish of the day	<b>MP</b>
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	<b>19.50</b>

**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.*

8oz flat-iron (served rare-medium)	<b>26.95</b>
10oz rump	<b>31.95</b>
Sauces: Béarnaise / Peppercorn	<b>2.95</b>

**Sides**

Koffmann's thick-cut chips or skin-on fries (v)	<b>4.95</b>	Truffle fries, English Pecorino, aioli, chives (v)	<b>5.95</b>
Garden salad, radish, herbs (ve)	<b>4.95</b>	Truffled macaroni and cheese, thyme crumb (v)	<b>7.50</b>
Heritage squash, chimichurri, toasted seeds (ve)	<b>6.95</b>	Butcombe beer-battered onion rings	<b>4.50</b>

## Puddings

Choux bun, Wye Valley rhubarb, custard, pistachio (v)	8.95
Two Drifters Rum sponge cake, BBQ pineapple, lychee sorbet, chilli peanut, coriander (ve)	8.50
Vanilla arctic roll, raspberry, aerated white chocolate, wood sorrel	8.50
Sticky date and toffee pudding, butterscotch sauce, rum soaked raisins, clotted cream ice cream (v)	8.95

## The Methuen cheese plate

A selection of British artisan cheese.

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)	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.

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## Coffee & Tea

A full range of hot drinks are available. Please ask to see the full listing

*Dairy-free milks available.*

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

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourite cocktails...

Espresso Martini  
Bourbon Old Fashioned  
Classic 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](https://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.

