



THE METHUEN ARMS
Wiltshire

Menu

Aperitifs

Hugo's Royale Spritz / Classic Negroni / Spiced Berry Kir Royale

While You Wait

Marinated Gordal olives (ve)	5.25
Sourdough focaccia, chimichurri (ve)	5.25
Pheasant, cranberry and juniper sausage roll, prune ketchup	7.50

Starters

Chalkstream trout fishcake, bouillabaisse, aioli, pickled fennel	9.50
Duck liver pâté, spiced plum chutney, pickled carrots, toast	10.95
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)	8.50/16.95
Charred Cornish mackerel, hung buttermilk, ruby grapefruit, watercress	8.50
Chargrilled tenderstem broccoli, romesco, almond, smoked chilli oil (v)	8.95

Pub Classics

Spider rump tartare, confit egg yolk, Spenwood, garlic toast	9.50
Braised beef cottage pie, pecorino mash, seasonal greens	19.95
Smoked Toby Haynes pork chop, winter greens, cafe de paris butter, cider jus, bacon and hazelnut pangritata	23.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50

Mains

Castlemead Farm chicken supreme, pressed leg, Roscoff onion, heritage squash, smoked potato, pan jus	24.95
Salt-baked celeriac and mushroom tart, fried rich-yolk egg, Spenwood ewe's cheese, truffle (v)	16.95
Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter	22.50
Cornbury Estate venison steak, butter-roasted celeriac, parsley mash, soused pear, red wine sauce	26.95
Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)	16.95

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, tomato, mushroom, watercress and peppercorn or béarnaise sauce.*

8oz flat-iron	25.50
8oz sirloin	36.00

Sides

Koffmann's thick-cut chips or skin-on fries (v)	5.25	Truffle fries, English Pecorino, aioli, chives (v)	5.95
Garden salad, radish, herbs (ve)	4.95	Crown Prince squash, yoghurt, chilli oil (v)	7.50
Crispy potato, cranberry sauce, turkey jus	5.25	Seasonal greens, bacon and hazelnut pangritata	5.95

Puddings

Banoffee choux, banana ice cream, pistachio brittle (v)	8.95
Valrhona dark chocolate delice, clementine, brandynaps, cinnamon ice cream (v)	9.50
Sticky figgy pudding, rum butterscotch, gingerbread ice cream (v)	8.95
Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)	7.95
British artisan cheese, quince jelly, pickled walnut, crackers (v)	12.95

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 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

Dairy-free milks available.

After Drinks

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

Espresso Martini
Irish Coffee
Cotswolds Spiced Hot Coffee

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 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.

