



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, balsamic, sage oil (ve)	4.95
Maida Vale cheese arancino, lemon (v)	7.50

Starters

Sourdough crumpet, potted shrimp and crayfish, Café de Paris butter	10.95
Rare breed pork terrine, mushroom, pickled shallots, rye bread, whipped pork butter	9.95
Bromham beetroot, truffled goats curd, candied orange and pecans, sorrel (v)	8.50
Brixham mackerel, poppadom crumb, madras mayo, pickled fennel	9.95
BBQ carrot, puffed wheat granola, maple yoghurt, golden raisins (v) (veo)	8.95

Pub Classics

Rare breed spider rump tartare, egg yolk, burger relish, Spenwood, game chips	13.95
Cider glazed bacon chop, St Ewe rich-yolk egg, sage, apple ketchup, pub chips	24.95
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

Stokes Marsh Farm short rib of beef, potato waffle, mushroom ragu, watercress emulsion	21.95
Treacle cured pork ribeye, pressed potato, hispi cabbage, apple mostarda	22.95
Glazed celeriac, BBQ oyster mushroom, smoked potato and spinach, pickled walnut, blackberry (ve)	17.95
Truffle gnocchi, roast delicata squash, pine nuts and sage (v)	17.95
Atlantic cod, smoked Fowey mussels, roasted langoustine and leek sauce	24.95

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 bavette (best served rare-medium)	26.50
8oz ribeye	36.95

Sides

Koffmann's thick-cut chips or skin-on fries (v)	5.25	Pressed potato, garlic butter, Spenwood	5.95
Baked beets, goats' curd, honey, chilli oil (v)	5.95	Charred tenderstem, chilli oil, almonds (ve)	6.95
Crispy potatoes, aioli, Spenwood (v)	5.95	Garden salad, radish, herbs (ve)	4.95

Puddings

Rum baba, pineapple, coconut and kafir lime sorbet, mint (ve)	8.50
Salted caramel tart, caramelised milk ice cream (v)	8.95
Tiramisu (v)	9.95
Wagon wheel, sour cherry, 59% Valrhona dark chocolate	8.95
Oxford Blue, plum loaf, pickled walnut, honey (v)	8.95

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.

