



THE METHUEN ARMS
Wiltshire

Sunday

Aperitifs

Hugo's Royale Spritz / Bloody Mary / 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
Bromham beetroot, truffled goats curd, candied orange and pecans, sorrel (v)	8.50
Rare breed pork terrine, mushroom, pickled shallots, rye bread, whipped pork butter	9.95
BBQ carrot, puffed wheat granola, maple yoghurt, golden raisins (v) (veo)	8.95

The Great British Roast

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

Rump of grass-fed beef, slow-braised shin, horseradish sauce	24.95
Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce	22.95
Castlemead Farm chicken, sage and onion sausage roll and bread sauce	21.95
Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)	18.50

Mains

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
Glazed celeriac, BBQ oyster mushroom, smoked potato and spinach, pickled walnut, blackberry (ve)	17.95
Brixham Stone bass, smoked Fowey mussels, brown crab and leek sauce	24.95

Sides

Roast potatoes, bacon relish, crispy onions	5.95	Yorkshire pudding, sticky beef shin, horseradish	5.95
Cheesy leeks, thyme crumb (v)	6.50	Koffmann's thick-cut chips or skin-on fries (v)	5.25
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)	6.25

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.

Tea and Coffee

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

Some of our favourites:

Espresso Martini
Irish Coffee
Cotswolds Spiced Hot Toddy

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.

