



THE METHUEN ARMS
Wiltshire

FATHER'S DAY

Aperitifs

Bloody Mary / Hugo's Royale Spritz / Margarita

For The Table

Sourdough focaccia, basil pesto (ve) 5.2

Gilda pintxos 5.9

Courgette fries, red pepper aioli, pecorino (v) (veo) 7.5

Ox cheek arancini, black garlic aioli, pecorino 8.5

Two Course 38 / Three Course 44

Starters & Lighter Dishes

Creedy Carver chicken liver parfait, rhubarb chutney, sourdough

New season asparagus, wild garlic hummus, preserved lemon, dukkah (ve)

Gin-cured Chalk Stream trout, citrus, radish, caviar and ponzu dressing

Green pea and watercress soup, focaccia, whipped ricotta, confit lemon (v)

Grilled sprouting broccoli salad, stracciatella, rocket, tomato vinaigrette, toasted almonds (ve)

Mains

Spring garden risotto, green pea pesto, shaved asparagus, fennel and radish, marinated feta (ve)

Brixham market Fish of the Day

Brewery burger, Butcombe beer-braised onions, Tewkesbury mustard, Red Leicester, pickles, skin-on fries

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

The Great British Roast

Somerset chicken supreme, sausage and onion stuffing, proper bread sauce

Rump of grass fed beef (served medium-rare), horseradish sauce

Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce

Trio of roasted meats, with all the trimmings

Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)

Sides

Cauliflower cheese, thyme crumb (v) 6.5

Thick-cut chips or skin-on fries (ve) 5.8

Butcombe beer-battered onion rings (v) 5.5

Roast potatoes, aioli, crispy onions (v) 6

English garden salad, radish and herbs (ve) 5.5

Sprouting broccoli, chilli oil, almonds (ve) 5.9

Puddings & Cheese

Bitter chocolate cheesecake, blood orange, honeycomb, whiskey marmalade ice cream (v)

Iced rhubarb ripple, raspberry sorbet, maple granola (ve)

Classic sticky toffee pudding, Two Drifters Rum and raisin ice cream (v)

Vanilla pavlova, passionfruit cream, fresh pineapple and mint (v)

British artisan cheese, quince jelly, pickled walnut, crackers (v) **£6 supp**

Nearly Full?

Three little Biscoff doughnuts (ve) **4.5**

perfect with a coffee!

The 'After Eight' ice cream, white chocolate and mint (v) **6.5**

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) **4.9**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **6.5**



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 & Coffee

We have a full range of hot drinks - please ask to see the full listing

After Drinks

A few of our favourites:

Tiramisu Espresso Martini

Irish Coffee

Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

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.

Sustainability

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info -Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.