



THE METHUEN ARMS

Wiltshire

STARTERS

LEEK & POTATO SALAD 6.00

Charred leeks, ratte potatoes, mustard mayo, honey, mustard leaf, jacket potato skin (v, gf)

PEA VELOUTÉ 7.50

Brixham crab, buttermilk, wild garlic, stout bread (gfo)

SEA TROUT 8.00

Caesar, broccoli, gem, almond, blue cheese (gfo)

SALT & PEPPER SQUID 7.00

Garlic mayonnaise, lime (gfo)

MUSHROOMS ON TOAST 7.00

Mushroom Pate, Sourdough toast, parsley, truffle, parmesan (v, gfo)

WOOD PIGEON 8.00

Bromham beetroots, pickled red cabbage, walnut, black pudding

CHARCUTRIE BOARD 12.00

Cured meats, pickled vegetables, chilli cheese flat bread, olives, hummus

MAINS

ROASTED CAULIFLOWER 15.00

Pakora, sultana emulsion, coconut, curry puree (v, gfo)

IBERICO PORK CHOP 16.50

Chorizo, onions, cauliflower greens

SPRING RISOTTO 15.00

Peas, asparagus, courgette, gran padana (v, gfo)

PLAICE FILLET 19.00

Saffron potatoes, sea vegetables, shrimp, caper brown butter, parsley (gf)

FILLET OF TROUT 18.00

Tomato, olive, chilli, purple potatoes, butter sauce

CASTLEMEAD CHICKEN BREAST 17.00

Butterbean purée, pearl barley, mushroom, wild garlic, hazelnut granola

LAMB SHORT RIB 16.50

Sweet breads, peas, raw radicchio, morels, jersey royals, mint

(v) vegetarian (gf) gluten free (gfo) gluten free option available

If you or a person in your party has any dietary related allergies, please ask to speak to the duty manager before ordering; to enable us to give you the correct information



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BAR CLASSICS

METHUEN BURGER 13.00

Brioche bun, dill pickles, tomato relish, slaw & fries

FISH & CHIPS 13.50

Butcombe battered haddock, hand cut chips, homemade mushy peas & tartare sauce (gfo)

ONGLET STEAK 16.00

Marinated Dry aged Red Devon beef, fries, roasted tomato, field mushroom & dressed leaf

SANDWICHES

Choose from a ciabatta or seeded granary, all served with dressed mixed leaf salad

Rare roast beef, celeriac remoulade, watercress 8.00

Chicken, bacon, brie & cranberry 8.50

Cornish haddock fish fingers, gem lettuce, tartare sauce 8.00

The Valley smokehouse salmon, roasted beetroot, caraway mayonnaise, rocket 8.50

Chickpea hummus, avocado, grilled courgette & goats cheese toastie 7.50 (v)

Coastal cheddar & stilton rarebit, fig jam 7.50 (v)

SALADS

Sweet Potato, Sage & Chick Pea
Grilled courgette, hummus, goats cheese, avocado 13.00

Couscous & Crispy Lamb
Mint, tomato, harissa dressing 13.00

Truffled Macaroni Cheese
Heritage tomato salad 13.50

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