



# THE METHUEN ARMS

Wiltshire

## While You Wait

|   |      |
|---|------|
| Bread + Olives - <i>Wholemeal multi-seed bread, garlic butter, marinated olives (v, gfo)</i>  | 6.00 |
| Board for Two - <i>Black pudding &amp; walnut croquettes, baconnise, goats cheese &amp; tomato profiteroles, wholemeal multi-seed bread, smoked garlic &amp; parsley butter</i> | 7.00 |

## Starters

|   |       |
|---|-------|
| Beets, Beets, Beets - <i>Red, golden &amp; candied beetroots, goats cheese, walnut, beetroot remoulade (v, gfo)</i> | 7.50  |
| Smokey Sweetcorn Soup - <i>Buttermilk crab, crab beignet, chilli, charred corn (gfo)</i>                            | 7.50  |
| Wood Pigeon - <i>Pear, black pudding, goats curd, granola</i>   | 8.00  |
| Red Mullet - <i>Spiced carrot puree, sticky chicken oysters, pickled carrot (gf)</i>                                | 8.50  |
| Pork Terrine - <i>Pickled apple, mustard leaf, hazelnut brioche (gfo)</i>   | 9.50  |
| Seared Scallops - <i>Crispy ham hock, black treacle, lime, cauliflower, granny smith, curry powder (gfo)</i>        | 12.00 |

## Mains

|   |       |
|---|-------|
| Broccoli Risotto - <i>Blue cheese, almond, purple sprouting broccoli (v, gfo)</i>   | 15.00 |
| Duck Egg - <i>Leeks, artichokes, autumn truffle, sage gnocchi (v)</i>   | 16.00 |
| Roasted Cod - <i>Cod masala, sultanas, coconut, fennel, lentils (gf)</i>  | 18.00 |
| Gratin Brill - <i>Butternut squash gratin, creamed potato, crisp beef brisket, king oyster mushroom</i>                     | 19.00 |
| Partridge + Chips - <i>Roasted breast, confit legs, duck fat chips, parsnip, sage, onion, bacon &amp; tarragon jus (gf)</i> | 21.00 |
| Venison Haunch - <i>Smoked garlic dauphinoise, red cabbage, blackberry, onion ash (gf)</i>                                  | 26.00 |

## Pub

|  |       |
|--|-------|
| Salt + Pepper Squid - <i>Garlic mayonnaise, lime (gfo)</i>   | 7.50  |
| Methuen Beef Burger - <i>Smoked bacon, red Leicester cheese, dill pickles, tomato relish, slaw &amp; fries</i> | 16.00 |
| Butcombe Beer Battered Haddock - <i>Hand cut chips, mushy peas, tartare sauce, lemon (gfo)</i>                 | 15.00 |
| 10oz Ruby Red Devon Ribeye - <i>Chips, tomato, field mushroom, dressed leaf (gf)</i>                           | 26.00 |
| Seared Calves Liver - <i>Bacon, onions, creamed potato, seasonal greens (gf)</i>                               | 17.00 |
| Pie + Mash - <i>Game &amp; suet pudding, creamy mashed potato, sticky parsnips &amp; gravy</i>                 | 18.00 |
| Ashton Press Glazed Gammon Steak - <i>Fried duck egg, chips, bbq pineapple, piccalilli (gf)</i>                | 17.50 |
| Whole Roasted Plaice - <i>Crushed new potatoes, caper brown butter (gf)</i>                                    | 17.50 |

## Sides

|   |      |
|---|------|
| Hand cut chips (v, gf)                                      | 3.00 |
| Tenderstem broccoli, chilli butter, toasted almonds (v, gf) | 3.50 |
| Dressed rocket, parmesan, balsamic vinegar (v, gf)          | 3.50 |
| Sweet potato fries (v, gf)                                  | 4.00 |
| Mash potato (v, gf)   | 3.00 |
| Buttered new potatoes (v, gf)                               | 3.00 |
| Peppercorn sauce (gf)                                       | 2.50 |
| Bacon, mushroom & blue cheese sauce                         | 3.00 |

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

If you have any dietary related allergies, please ask to speak to the duty manager before ordering to enable us to give you the correct information.