

Lamb faggot, carrot purée, straw potato  
£8

Breaded cod cheek scampi, tartare sauce  
£7

Soup of the day, freshly baked house bread (v)  
£5.50

Pan seared king scallops, cauliflower purée, black pudding rissole  
£10

Staffordshire game terrine, air dried ham, beetroot pickle, toasted sourdough  
£8.50

Blue cheese panna cotta, red wine poached pear, candied walnuts, Iberico ham  
£11

Chilli, garlic & lemongrass olives (v)  
£5



Pancetta wrapped pheasant breast, parsnip purée, potato fondant, sautéed kale, blackberry jus  
£18

Confit pork belly, sage gnocchi, squash purée, pickled apple, Robert sauce  
£16

Pan fried fillet of hake, cider, bacon & mussel chowder, sea beet  
£17

Duncombe Arms beef burger, BBQ braised beef,  
baby gem & tomato, house slaw, toasted brioche bun, skinny fries  
£14

Pan roasted fillet of brill, artichoke purée, roasted salsify, king oyster mushroom, red wine sauce  
£22

Artichoke risotto, roasted salsify, hen of the woods mushrooms (v)  
£14

31 day dry aged Derbyshire 8oz rib-eye steak,  
triple cooked chips, slow roast tomato & mushroom, peppercorn sauce  
£24

8oz Beef Bavette (served pink)  
triple cooked chips, slow roast tomato & mushroom, peppercorn sauce  
£20

Duncombe Ale battered fish, triple cooked chips, crushed minted peas  
£14

Honey & cumin roasted carrots £3  
Triple cooked chunky chips £3  
Skinny fries with truffle & parmesan £3  
Sweet braised red cabbage £3

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.  
A discretionary service charge of 10% will be added to tables of 8 or more.  
Please be aware that as our game is sourced locally it may contain a shot.