



THE DUNCOMBE ARMS  
ELLASTONE · STAFFORDSHIRE

Smoked eel, Jersey royals, watercress velouté £7

Blanched asparagus, crispy hen's egg, English cured ham £12

Chicken liver parfait, burnt orange, Madeira jelly, charred sourdough £7

Beetroot salad, goats cheese, walnut, green apple, verjus (v) £7

Salmon rillettes, horseradish mayonnaise, cucumber, radish £8



Smoked haddock gratin, creamed leeks, sauce Mornay £18

Whole Lemon sole, tomato, lemon, cockles, sea lettuce sauce £22

Roast sirloin of Hereford beef,  
Yorkshire pudding, dripping roast potatoes, watercress, horseradish cream £17

Roast chicken, toasted barley, woodland mushrooms, spinach, Madeira cream £18

Spring vegetable risotto, Laverstoke farm mozzarella, spring truffle pesto (v) £14

Roast rump of lamb, smoked aubergine, burnt onion, green beans, ewes curd £21

28 day matured rare beef cooked over charcoal  
Garnished with chips cooked in dripping, roasted tomato, onion rings & pepper sauce  
8oz Rib eye £25 | 8oz Fillet £35

Buttered Jersey Royals & wild garlic £3

Blanched spring vegetables £3

Sweet braised red cabbage £3

Creamed potatoes £3

Chips cooked in beef dripping £3



Treacle tart, Cornish clotted cream £6

Sticky toffee pudding, sugared pecans, ginger ice cream £7

Dark chocolate delice, chocolate foam, caramelised peanut, chocolate sorbet £7

Buttermilk panna cotta, almond granola, apple compote, honey Madeline £8

Selection of English cheeses, quince jelly, biscuits £8  
*Smoked Lincolnshire poacher, Tunworth, Colston Bassett Blue Stilton*

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 shot.**