



THE DUNCOMBE ARMS  
ELLASTONE · STAFFORDSHIRE

### La Croix Bonis de Château Phélan Ségur

This wine is classic St Estèphe with rich, blackcurrant fruit on top of a deeply satisfying tannin structure. The harvest is picked entirely by hand and carried in small trays. After strict sorting, only the best grapes are kept. Winemaking at Chateau Phelan Segur using the best techniques. Fermentation in temperature controlled vats lasts for 3 weeks on average. The wine is then aged in oak casks for 12 months.

500ml £25

### Sunday lunch

Two courses £24 | Three courses £28.50

Mushroom velouté, sourdough crumb & chervil (v)

Treacle cured rainbow trout, horseradish & nasturtium

Chicken liver parfait, burnt orange, chicken skin & brioche

Beetroot & goats cheese salad, green apple, chicory (v)



Fishcake, poached hen's egg, wilted spinach, warm tartare sauce

Roast sirloin of Herefordshire beef, Yorkshire pudding, roast potatoes, red wine gravy  
*Served pink with carrot purée, cauliflower cheese & blanched kale*

Roast belly of Gloucester old spot, creamed potatoes, apple & mustard

Roast butternut squash, rainbow chard, watercress pesto & sage (v)

### Sides £3.50

Chips cooked in dripping | Blanched green vegetables | Creamed potatoes & chives  
Leaf salad & lemon vinaigrette | Cauliflower cheese



Baked almond cake, cinnamon custard, green apple

Bitter chocolate delice, chocolate crumble, crème fraiche sorbet

Sticky toffee pudding, butterscotch sauce, ginger ice cream

Selection of Great British cheeses  
Admiral Collingwood | Ribblesdale | Colston Bassett Stilton  
*Served with quince paste, crackers & sourdough*

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.