

December A La Carte

Noccellara and Kalamata olives (v) £5

Smoked Scottish loch trout, whisky, orange & fennel £9

South coast brown crab bisque, white crab, sorrel, buttermilk £12

Herdwick lamb faggot, pease pudding, mint, redcurrant & walnut dressing £8

Baked duck egg, truffled cheese sauce, charred broccoli stems, brown breadcrumbs (v) £8

Winter spiced ham hock & stout terrine, piccalilli, chargrilled sourdough £7

White onion & Duncombe ale soup, cheese toastie (v) £6



Duncombe Ale battered fish and chips, mushy peas, tartar sauce £14

Baked cod, brown shrimp, fine beans, crushed potatoes, beurre blanc £21

Smoked duck breast, spelt risotto, salt-baked parsnip, braised red cabbage £24

Roast Staffordshire turkey, sage & prune stuffing, chipolata, fondant potato, creamed sprouts, carrot £18

Duncombe Arms Christmas burger, brie, bacon & cranberry, brioche bun, skinny fries £15

8oz Hereford beef ribeye, triple cooked chips, peppercorn sauce, charred baby gem £25

Old Winchester & tarragon gnocchi, beer-braised squash, blue cheese cream, (v) £16

Masala spiced monkfish, carrot bhaji, Bombay potato terrine, curry sauce £27



Lemon meringue, poached rhubarb, Douglas fir £7

Warm rice pudding, Armagnac prunes, candied peel £7

Dark chocolate fondant, malt ice cream, sea buckthorn £8

Gingerbread souffle, orange sherbet sorbet, spiced plum compote £10

Christmas pudding, brandy custard, mulled winter berries £7

Selection of cheeses, fig chutney, sourdough £10.50

Please inform us of any dietary requirements or allergies 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.