

DECEMBER MAKET MENU

*Lunch 12-2.30pm Monday - Saturday*

*Dinner 6-9pm Monday - Thursday*

Smoked Scottish loch trout, whisky, orange & fennel

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

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



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

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

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

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



Warm rice pudding, Armagnac prunes, candied peel

Christmas pudding, brandy custard, mulled winter berries

Lemon meringue, poached rhubarb, Douglas fir

Selection of 5 cheeses, fig chutney, sourdough (£5 supplement)

2 courses £25

3 courses £30

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.