

Sunday 9th December

Chablis Domaine des Maronniers, Bernard Legland - Burgundy, France

Brilliant benchmark Chablis with clean, incisive Chardonnay fruit: green apples, hints of honey, lemon and limes, stony minerality and just a whisper of richness behind.

500ml carafe £28.50

Fleurie Millesime Cave de Fleurie - Beaujolais, France

We like to serve this fresh Beaujolais lightly chilled to bring out the crunchy cherry fruit and expressive character.

Ask for an ice bucket to keep it bright and eager!

500ml carafe £20

Welsh rarebit, brown sauce (v)

Smoked Scottish loch trout, pickled beets, horseradish crème fraiche

Derbyshire lamb faggot, pease pudding, mint, redcurrant & walnut dressing

Winter spiced ham hock & stout terrine, piccalilli, sourdough

White onion & Duncombe ale soup (v)



Duncombe Arms fish pie, rainbow chard, boiled egg

Roast Packington pork belly, sage & prune stuffing, roast potatoes, red wine gravy

Served with crushed roots, cauliflower cheese & rainbow chard

Roast Sirloin of Hereford beef, Yorkshire pudding, roast potatoes, red wine gravy

Served pink with crushed roots, cauliflower cheese & rainbow chard

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



Lemon curd, Italian meringue

Warm rice pudding, Armagnac prunes, candied peel

Christmas pudding, speculoos ice cream, mulled winter berries

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.