



Noccellara and Kalamata olives (v) £5

Smoked Scottish loch trout, watercress velouté, apple £9

Baked duck egg, truffled cheese sauce, charred broccoli £8

Venison tartare, confit egg yolk, spring onion, black truffle £10

House corned beef brisket, piccalilli, chargrilled sourdough £7

White onion and Duncombe Ale soup, cheese toastie (v) £6



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

Roast cod loin, brown shrimp, Swiss chard, crushed potatoes, beurre blanc £22

Creedy Carver duck breast, spelt risotto, salt-baked parsnip, braised red cabbage £25

Jerusalem artichoke risotto, Colston Bassett beignet, salsify, charred spring onion (v) £16

Dry aged Hereford 8oz beef ribeye, triple cooked chips, peppercorn sauce, watercress £25

Duncombe Arms burger, Cheddar, mustard & pickles, brioche bun, skinny fries £15

Wootton pheasant & ham, wholegrain mustard, leeks, creamed potatoes £17

Roast Halibut Thermidor, wild rice, watercress pesto, cured ham £27

Sides £3.50

Chunky chips

Braised red cabbage

Creamed potatoes

Skinny fries

Buttered Swiss chard

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.