

## Sunday 3rd March

### Sancerre Blanc Les Pierriers Domaine Thomas – Loire, France

Focussed and precise with rapier-like fresh fruit and a food-loving minerality. Subtle hints of gooseberry and citrus are the hallmarks of this classic Loire Sauvignon. The palate is flinty and crisp with an elegantly long length.

125ml £7.75 500ml £27.80

### Plaisir de Château Siaurac Lalande de Pomerol 2013 – Bordeaux, France

Supple, plush and plummy claret with the hallmarks of Lalande de Pomerol mixing red fruit and cherry and a core of lightly peppery currant and cedar oak.

125ml £6.30 500ml £12.10

Mussels in Duncombe ale, house bread £8

Baked potato & leek soup, sour cream, chives (v) £6

Chicken & ham terrine, piccalilli, charred sourdough £7

House smoked salmon, cucumber & wasabi £10



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

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

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

Beef bourguignon pie, January King cabbage, creamed potatoes £17



Salted chocolate delice, blood orange, crème fraiche sorbet £5

Buttermilk panna cotta, Yorkshire forced rhubarb, almond granola £5

Sticky toffee pudding, salted walnut ice cream, butterscotch £5

Selection of 3 cheeses, quince, sourdough £5

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.