



Apple Tarte Tatin,
caramel baked Braeburn apples, rich butter puff pastry & vanilla ice-cream (for two to share)
This dessert will take approx. 40 mins. Please order in advance. £16

Watercress soup, pickled shallot, Granny Smith (v) £6

Isle of Wight heritage tomato salad, Dorset crab, avocado emulsion, melba toast £10

Caesar salad, smoked anchovy, air-dried ham, crispy chicken skin, quail's egg, Old Winchester £7

Salmon rillettes, horseradish, cucumber, sauce gribiche, charred sourdough £9

Duck liver parfait, beetroot chutney, toasted brioche £9



Walnut & basil pesto fregola, baby courgette, courgette flower, goats' cheese (v) £16

Duncombe Ale battered haddock, thick cut chips, mushy peas, house tartare sauce £14

Dry aged Hereford 8oz beef ribeye, triple cooked chips, bearnaise sauce, charred baby gem £25

Rump of Derbyshire lamb, spiced belly, potato & spinach terrine, smoked yoghurt, dukkah £25

Ballotine of Packington free range chicken, foie gras, potato galette, asparagus, jus gras £21

Roast cod, Carroll's heritage potatoes, samphire, confit lemon, shellfish bisque £22

Duncombe Arms burger, Cheddar, house relish, brioche bun, skinny fries £15

Sides £3.50

Chunky chips - Glazed Chantenay carrots - House salad - Skinny fries - Buttered greens

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.