

*December a la carte*

Apple Tarte Tatin £16

Caramel baked Braeburn apples, rich butter puff pastry & vanilla ice cream (for 2 to share)

*This dessert takes approx..40mins. please order in advance.*

Baked duck egg, truffled Mornay sauce (v) £8

Roast parsnip soup, nutmeg & honey glazed oats £7

Duck liver parfait, orange marmalade, toasted brioche £9

Grilled sardines, pan con tomatoes, charred sourdough £8

Rosemary, red pepper & garlic olives (v) £5

Smoked haddock souffle, butter sauce £10



Curried monkfish, saffron mussels & sultanas £22

Roast pumpkin pithivier, chestnuts & sweet spiced carrot £16

Duncombe Arms burger, Keen's cheddar, house relish, maple cured bacon, brioche bun £16

Roast turkey ballotine, roast potatoes, sprouts & bacon, salt baked carrot, bread sauce & gravy £26

Dry aged Hereford 8oz beef ribeye, triple cooked chips, King oyster mushroom, peppercorn sauce £25

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

Roast leek, black trumpet mushroom, confit garlic & white bean puree £15

Rabbit & wild mushroom pie, tarragon broth, neeps & tatties £17



Cream Catalan, caramelised orange £7

Dark chocolate souffle, crystallized ginger sorbet £10

Sticky toffee pudding, salted walnut ice cream, toffee sauce £7

Brioche & marmalade bread and butter pudding clotted cream £8

Duncombe Arms Christmas pudding, brandy & raisin ice cream

Sweet cannoli and mince pie ice cream £7

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.