

Summer Menu

Mixed marinated olives £6 Duncombe Arms sourdough, Dalton's farm butter £5



Whole grilled langoustines, sorrel, aioli £9

Chilled pea and mint soup, creme fraiche & borage (v) £7

Bob's heritage tomatoes, Duncombe Arms ricotta, wild honey (v) £7

Chicken liver parfait, plum chutney, toasted sourdough £8

Torched mackerel, beetroot & horseradish £8



Veal chop, potato terrine, wild mushrooms & watercress £25

Crispy cod Kiev, pommes purée, buttered peas & black summer truffle £21

Potato gnocchi, garden peas, baby onions & Lincolnshire poacher cheese (V) £16

Aged Hereford beef ribeye, chimichurri, jus glazed onion, hand cut thick chips £27

The Duncombe Arms beef burger, Keens mature cheddar, gem lettuce, beef tomato, pickle £15

Breast of corn-fed chicken, chargrilled broccoli, rainbow radish & Swiss chard salad £17

Duncombe ale battered haddock, hand cut thick chips, mushy peas & tartar sauce £14

Poached salmon, salt baked celeriac, clam & seaweed butter £20

Sides £4

Buttered new season potatoes & samphire / Garden salad / Hand cut thick chips

Skinny fries / Minted green beans & peas



Custard tart, caramelised apricots £8

Sticky Toffee Pudding, salted walnut ice cream £7

Selection of Great British & French cheeses, house crackers & sourdough £12

Tempered chocolate, crunchy hazelnuts, coffee ice cream £10

Frozen strawberry daquiri parfait, honeycomb £8

Please inform us of any dietary requirements or allergies that you may have, and the manager will be happy to advise you.
Dishes may contain nuts. A discretionary service charge of 10% will be added to the bill