

Summer Menu

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

Chicken liver parfait, plum chutney, charred sourdough £9

Mixed marinated olives, Duncombe Arms sourdough, Dalton's farm butter (v) £6

Heritage tomatoes, black olive crumb, nasturtium leaf, cucumber sorbet (v) £7

Torched mackerel, ponzu, coastal herbs & golden beetroot £8

Honey & truffle burrata, pear, walnuts, radicchio (v) £8



Chargrilled brassica, braised hispi cabbage, miso & smoked almond (v) £16

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

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

Breast of corn-fed chicken, chargrilled broccoli, rainbow chard & chicken butter sauce £19

Aged Hereford beef ribeye, chimichurri, jus glazed onion, hand cut thick chips £26

Roasted rose veal chop, potato terrine, wild mushrooms & watercress £28

Crispy cod Kiev, creamed potato, pea purée, black summer truffle £21

Sides £4

Buttered new season potatoes & samphire / Garden salad / Hand cut thick chips
Skinny fries / Minted beans & peas

Bin Ends – Whites

Poderi dal Nespoli Le Coste Trebbiano DOC – Emilia-Romagna, Italy £20

Las Moradas de San Martin Albillo Real – Madrid, Spain £30

Viré-Clessé Le Mont Chatelaine Jean Rijckaert, Maconnais, Burgundy £40

Pinot Bianco Alto Adige Alois Lageder – Alto Adige, Italy £35

Bin Ends – Reds

Las Moradas de San Martin Garnacha 2011 – Castilla - La Mancha, Spain £30

Domaine Grand Veneur Châteauneuf-Du-Pape Les Origines – Rhone, France £50

2013 Truchard Vineyards Merlot, Carneros, USA £50

2014 Blason de l'Evangile, Pomerol £95

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

pudding

Sticky toffee pudding, salted walnut ice cream £7

Tempered chocolate, crunchy hazelnuts, coffee ice cream £10

Custard tart, caramelised apricots £8

Strawberry & kiwi trifle £8

Celebration of chocolate for 2 to share £20

Five intensely different in-house chocolates from the best quality raw
& processed cocoa, served with paired flavours

Cheese

Selection of Great British & French cheeses, house crackers & sourdough £12.50

Baron Bigod (UK) – unpasteurised cow's milk

A fabulously full-flavoured Brie-style cheese, hand-made in Suffolk by Jonny Crickmore from the milk of his own herd of Montbeliarde cows.

Comté (France) – unpasteurised cow's milk

An unpasteurised French cheese from the Jura mountain region: smooth, mellow, nutty, and with a long finish

Sinodun Hill (UK) – unpasteurised goat's milk (v)

A fabulous goats' milk cheese from Oxfordshire: delicate, rich, smooth and complex.

Highmoor (UK) - pasteurised cow's milk

This brine-washed rind cheese is in the style of a Normandy Pave d'Auge, and a savoury farmy flavour profile,

Perl Las (UK) - pasteurised cow's milk (v)

A creamy-textured, Welsh blue cheese.

Port & Pudding Wine

Dow's Quinta do Bomfim, Vintage Port £6.50

Graham's 10 Year Old Tawny Port £5

Dalva Late Bottled Vintage Port £4

Château Grand Jauga, Sauternes £5

Floralis Moscatel Oro Catalunya, Torres £5

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley £5

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