

Autumn Menu

Apple tarte Tatin & vanilla ice cream for 2 to share
Please order in advance as this dessert requires 45 minutes cooking time



Chicken liver parfait, caramelised fig, brioche £9

Shiitake mushroom broth, soy cured egg yolk (v) £7

Jerusalem artichoke, cultured cream, shallot, fresh black truffle (v) £7

Cornish crab, pickled radish, pear, yuzu mayonnaise, rye bread £9

Mixed marinated olives, sourdough & whipped butter (v) £6

Smoked haddock & bacon soufflé, butter sauce £8



Warm truffled celeriac, pear & salsify salad with honey dressing (v) £16

Baked whole leek, poached hens' egg, white bean puree, Comté cheese (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

Rump of Staffordshire Moorlands lamb, roast carrot, caramelised onion, jus gras £24

36-day dry aged ribeye, bone marrow butter, hand cut thick chips, lettuce heart £27

Whole grilled megrim sole, sorrel, parsley, oyster leaf, butter sauce £19

Pan roasted cod, pommes purée, King Oyster & Girolle mushrooms, red wine jus £22

Sides £4

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

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

Banoffee soufflé, chocolate ice cream £9

Please allow 15mins cooking time

Ginger & lime parfait, coconut sorbet £8

Sticky toffee pudding, salted walnut ice cream £7

Pistachio & honey baklava, lavender ice cream £7

Celebration of Chocolate £17

A selection of 5 intense chocolates with paired flavours to share

5 British & European cheeses, house crackers, sourdough & plum chutney £12.50

Epoisse (Cow's Milk)

Burgundy's most pungent cheese and its most famous. Epoisses Gaugry has a soft, oozy luscious texture and a rich, savoury and powerful flavour.

Royale Mimolette (Cow's Milk)

Up front the Mimolette has a dominant salty flavor, rounded out a nutty aroma and hints of caramel.

Comté (Cow's Milk)

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

Picos De Europa (Cow's Milk)

A rich, powerful Spanish blue cheese, wrapped in sycamore leaves, and matured in natural limestone caves.

Sinodun Hill (Goat's Milk)

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

Pudding Wine

Château Grand Jauga, Sauternes £5

Fine and elegant sweet white wine. Perfect with poultry and white meat or cheese, such as 'Roquefort'.

Campbell's Rutherglen Muscat, Victoria, Australia £5

This classification is the foundation of the style displaying fresh fruit aromas with a rich luscious palate and lingering finish

. Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile £5

Influenced significantly by Botrytis which has concentrated the sugars flavours of honey, raisins, and dried apricots

Nederburg Winemaker's Reserve Noble Late Harvest, South Africa £5

Brilliant gold, with lime-green highlights, it shows aromas of fresh pineapple, dried apricots with floral and spice notes.

Port

Dow's Quinta do Bomfim, Vintage Port £6.50

Graham's 10-Year-Old Tawny Port £5

Dalva Late Bottled Vintage Port £4

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