



THE DUNCOMBE ARMS  
ELLASTONE

*Market Menu*

*Torched seabass, sea herbs*

*Roast beetroot, goats curd, heritage radish, walnut dressing (v)*

*Pea soup, slow cooked hens' egg, wood sorrel (v)*



*Braised lamb neck, glazed carrot, samphire*

*Seaweed roast potatoes, seaweed butter, creme fresh, shallots (v)*

*Chicken, ham & wild garlic pie, buttery mash, pan gravy*



*Gelato affogato*

*Sticky toffee pudding, toffee sauce*

*3 artisan cheeses, quince & crackers*

*2 courses £25*

*3 courses £30*

*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 the final bill*