

Spring Menu

Atlantic Cod ceviche, Muscat grapes & dill

Duck liver parfait, glazed brioche, whisky marmalade

Carpaccio of Bob's heritage radish & beetroot, pear, walnut, yuzu (vegan)

Roast Jerusalem artichoke, shaved English truffle, coffee & cultured cream (v)

Langoustine tortellini, chicken jus grass, tarragon oil



Staffordshire lamb rump, braised lamb neck, baked carrot, ewes curd, pan jus

Steamed cod, courgette flower, cherry tomatoes, pea & sorrel velouté, oyster leaf & sea purslane

Buckwheat & barley, broad bean, spring onion & house ricotta, gremolata, English radish, viola (v)

38 day dry aged rib eye of Hereford beef, watercress, smoked marmite butter, beef fat fondant potato

Seaweed roasted Jersey royals, seaweed butter, sour cream, kombucha, shallot, caper jam (v)

Duncombe Arms ale battered haddock, hand cut chips, mushy peas & house curry sauce

Duncombe Arms burger, smoked bacon, cheddar cheese, gem lettuce & skinny fries

Halibut baked in feuille de brick pastry, lemon grass & clams

Side Orders

Wild garlic mash ∟ Hand cut thick chips ∟ Skinny fries ∟ Spring salad ∟ Sprouting broccoli & samphire

Please inform us of any 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.