

Spring Menu

Caramelised Braeburn apple tarte Tatin, toffee sauce, vanilla ice cream 15
For 2 to share (please allow 45mins)

House sourdough, marinated olives (v) 5

Atlantic cod ceviche, yuzu & white grapes 9

Duck liver parfait, glazed brioche, whisky marmalade 10

Carpaccio of Bob's heritage radish, beetroot, pear, walnut, ginger & rhubarb sorbet (vegan) 7

Roast Jerusalem artichoke, shaved English truffle, coffee & cultured cream (v) 7

English asparagus, duck egg, shallots & chive flowers (v) 8

Langoustine tortellini, chicken jus gras, tarragon oil 9



Halibut baked in feuilles de brick pastry, lemon grass & clams 24

Roast cod, courgette, cherry tomatoes, parsley & sorrel velouté, spring onion 22

Staffordshire lamb rump, braised lamb shoulder, miso baked carrot, ewe's curd, pan jus 26

Buckwheat & barley, broad bean, spring onion & house ricotta, English radish, viola (v) 17

Seaweed roasted Jersey royals, seaweed butter, sour cream, wild mushrooms, shallot, caper jam (v) 14

38-day dry aged rib eye of Hereford beef, smoked marmite butter, beef fat fondant potato 27

Duncombe Ale battered haddock, hand cut chips, mushy peas & house curry sauce 16

Duncombe Arms burger, bacon jam, cheese sauce, gem lettuce & skinny fries 16

Whole grilled Cornish plaice, Carroll's heritage potatoes, sea herbs 17

Side Orders 4

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% is included in the final bill.