



December

Salt cod tartare, caviar, lotus root

Smoked duck pastrami, pistachio, caramelized plum

Pan fried Cornish scallops, seaweed & champagne butter sauce

Roast Jerusalem artichoke skins, Hen of the Woods mushroom, truffle (v)

Chicken, truffle, leek terrine, pickled winter vegetables, sourdough

Sailor's creek oyster (Fridays & Saturdays only)

Chestnut mushroom soup, savoury scone (v)

Pumpkin tortellini, bacon espuma



Roast pumpkin, Berkswell cheese souffle (v)

Roast brassicas, cauliflower & almond polonaise (v)

Wild boar casserole, baby chato vegetable, chorizo , chestnut dumpling

40-day dry aged rib-eye, boulangère potatoes, bone marrow butter, black cabbage

Whole roast truffled chicken for two to share,
chicken liver parfait stuffing, pigs in blankets, whole roast carrot, creamed cabbage, Chatto potatoes

Duncombe Arms burger,
brioche bun, bacon jam, cheese sauce, house pickles, lettuce & tomato, skinny fries

Duncombe ale battered haddock, mushy peas, house tartare, curry sauce

Beef wellington for two to share,
treacle glazed carrot, truffle duxcel, creamy mash potato, red wine jus

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

