



## December

Salt cod tartare, caviar, lotus root 8

Smoked duck pastrami, pistachio, caramelized plum 9

Pan fried Cornish scallops, seaweed & champagne butter sauce 14

Roast Jerusalem artichoke, Hen of the Woods mushroom, truffle (v) 8

Chicken, leek & truffle terrine, pickled winter vegetables, sourdough 8

Sailor's creek oyster (Fridays & Saturdays only) 2.50 *each*

Chestnut mushroom soup, savoury scone (v) 7

Pumpkin tortellini, bacon & butter sauce 9



Roast squash, Berkswell cheese souffle (v) 16

Roast brassicas, cauliflower & almond polonaise (v) 18

Wild boar casserole, baby vegetables, chorizo, chestnut dumpling 20

40-day dry aged rib-eye, boulangère potatoes, bone marrow butter, black cabbage 28

Whole roast truffled chicken for two to share,  
chicken liver parfait stuffing, pigs in blankets, whole roast carrot, creamed cabbage, chateau potatoes 36

Duncombe Arms burger,  
brioche bun, bacon jam, cheese sauce, house pickles, lettuce & tomato, skinny fries 16

Duncombe ale battered haddock, mushy peas, house tartare, curry sauce 16

Beef Wellington for two to share,  
treacle glazed carrot, truffle duxelles, creamy mash potato, red wine jus 55

Whole flounder, ver jus, preserved lemon, wood sorrel, golden raisin 26

*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*

