

Winter à la carte

Pumpkin tortellini, bacon & sage 8

Chestnut mushroom soup, savoury scone (v) 7

Pan fried Cornish scallops, seaweed & Champagne beurre blanc 12

Roast Jerusalem artichoke, King oyster mushroom, English truffle 8 (v)

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

Smoked duck pastrami, pistachio, caramelized plum 9

Sailor's creek oyster (Friday & Saturday) 2.50

Salt cod tartare, caviar, potato crisp 8



Smoked aubergine, radish, parmesan, sourdough (v) 18

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

Venison casserole, baby vegetables, chorizo, chestnut dumplings 20

Whole roast truffled chicken for 2 to share,
stuffed leg, pigs in blankets, whole roast carrot, creamed cabbage, roast potatoes 36

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

Whole pan fried sole, ver jus, preserved lemon, wood sorrel, golden raisin 26

Duncombe Arms cheeseburger, bacon jam, skinny fries 17

Roast squash, Berkswell cheese souffle (v) 16

Sides 4

Fried spouts & chestnut ~ all butter mash ~ honey glazed parsnips

Skinny fries ~ chunky chips,

Figs in blankets & bread sauce 7

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