

January à la carte

Caramelised Tart Tatin, vanilla ice cream & toffee sauce For 2 to share 15
Please order this dessert in advance as it will take 45mins to prepare

Pig cheek terrine, spiced date, tattie scone 8

Chestnut mushroom soup, toasted sourdough (v) 7

Pan fried Cornish scallops, seaweed & Champagne beurre blanc 13

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

Our own rye sourdough, whipped butter, marinated olives 6 (v)

Celeriac, fresh English truffle, granny smooth apple (v) 8



40-day aged rib eye,

Hand cut chunky chips, bone marrow butter, black cabbage 28

Salt aged duck breast, white bean, house pickles, chestnut 26

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

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

24oz Cote de Boeuf to share

Skinny fries, wild mushroom, braised endive, bearnaise sauce 70

sides

honey glazed parsnips 4 - skinny fries 4

hand cut chunky chips 4 - sauteed baby potatoes 4 - buttered cavolo nero 4

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