

Bar Menu

Monday - Saturday
12-2.30pm & 6-8.30pm

Duncombe Ale battered haddock,
hand cut chips, house tartare & minted
peas & Matt Jackson's brown sauce
£18.50

Duncombe Arms Beefburger
2 x 5oz dry aged beef patties, house
brioche bun, pickled red onions,
gherkin, our own burger sauce, smoked
cheese, & fries
£18.50

Confit garlic baked camembert,
Crispy potatoes, fennel seed crackers
£16

Sourdough Sandwiches

served with skinny fries
Monday - Saturday 12-2.30pm

Blackstone farmhouse cheddar,
tomato & house pickle
£12

Duncombe Ale battered haddock
goujons, tartare sauce
£12

Honey & mustard roasted ham,
mustard & leaves
£12

Market Menu

Lunch Monday - Friday 12-2.30pm
Dinner Monday - Thursday 6-8.30pm

Smoked haddock fishcake, tartare sauce
Chicken liver parfait,
gooseberry chutney, sourdough toast
Hollandaise sauce glazed omelette (v)

Petit Chablis, Domaine Brigitte Cerveau
An elegant and crisp Petit Chablis with vibrant citrus and pear notes
enveloped in flinty minerality. The fresh and fruity characters are
supported by a richly textured palate through to a clean, salty finish.
175ml £11.75 500ml £30



Garlic chicken Kyiv, pea puree, buttery mash
Pan fried fillet of sea bream, aloo gobi, curry sauce
Gnocchi, morels, vegetable jus, tomato & tarragon

Château Haut-Plateau, Montagne-Saint-Émilion AOC
The appellation of Montagne St-Emilion has developed a reputation for
producing wines of exceptional value, offering similar characteristics to
its famous neighbours, but at a substantially cheaper price.
175ml £10.50 500ml £34



Basque cheesecake, rhubarb & ginger
Comté Cheese Prestige 24 months AOP,
homemade crackers, red onion chutney
Affogato, brown butter madeleine

2 courses £24

3 courses £30

A discretionary 10% service charge is included in the final bill
Please advise us of any allergies in advance.