

# 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**

**Chateau d'Esclans Whispering Angel**  
Pale pink in colour, it has flavours  
of redcurrant, dried flowers and  
spices on the nose, with a subtle  
herbal quality.  
**½ BOTTLE £25**

## 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 - Wednesday 6-8.30pm

**Smoked haddock fishcake, tartare sauce**

**Chicken liver parfait,**  
gooseberry chutney, sourdough toast

**Isle of Wight tomato bruschetta,**  
nettle & parsley dressing (v)

**Picpoul de Pinet, Les Costières de Pomérols, 'Le Montalus',**  
Elegant & refreshing, with aromatic grapefruit and  
citrus notes underpinned by characteristic minerality  
through to a zesty, mouthwatering finish.

**175ml £8.40    500ml £23.00**



**Garlic chicken Kyiv, pea puree, buttery mash**

**Pan fried fillet of sea bream,**  
**Isle of Wight tomato & Jersey Royal Nicoise**  
**Gnocchi, morels, vegetable jus, tomato & tarragon**

**Lake Breeze, 'Bull Ant' Shiraz 2022, Langhorne Creek,**  
**South Australia**  
A stunning, cool-climate Shiraz with alluring aromas of  
plums and chocolate enveloped in a touch of earthy  
complexity. Rich, full bodied and full of vibrant, black  
fruits on the palate with a long, soft finish.

**175ml £10.50    500ml £29.00**



**Dandelion Bakewell tart, house clotted cream**

**Baron Bigod, homemade crackers, quince jelly**  
**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.