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.

1/2 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 (Not available on Bank Holidays)

Smoked haddock fishcake, tartare sauce Chicken liver parfait, toasted sourcough Hollandaise sauce glazed omelette (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 Kiev, pea puree, buttery mash
Pan fried fillet of sea bream,
Crushed new potatoes, house dressing
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.