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 8°z dry aged bone marrow burger, house brioche bun, smoked tomato chutney, American cheese, skinny fries £18.50



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

Ploughman's Lunch
Huntsman pork pie, cheddar and blue
cheese, new potato salad, homemade
pickles and chutneys
£18

Market Menu

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

Chicken liver parfait, orange jelly, sourdough toast
Burrata & Isle of Wight tomato caponata, garden basil (v)
Deep fried whitebait, sriracha mayonnaise

'Adichats' AOP Blaye Côtes de Bordeaux Sauvignon Blanc Beautiful pale colour with lime-green highlights. The nose features broom flower & citrus, with pronounced minerality & notes of vanilla & brioche.

175ml £7 500ml £20 bt £29.50



Grilled 5oz Dunwood farm flat-iron steak, fries, dressed leaves, sauce Diane

Pan fried sea bream, crispy new potatoes, fennel and preserved lemon salad

Jersey royal potatoes, white asparagus, potato velouté, summer truffle (v)

Château Pey La Tour Réserve, Bordeaux Supérieur
Few wines deliver the character, consistency of quality & value for money of Pey La Tour Réserve. Pure & supple, with rich merlot fruit & a lingering finish.

175ml £9.50 500ml £28 £39.50



Dark chocolate mousse, pouring cream

Cheese of the day, homemade crackers, quince jelly

Affogato, brown butter madeleine

Errázuriz Late Harvest Sauvignon Blanc, Chile Intense aromas of honey, raisins, and dried apricots. 75ml £5 375ml bt £25

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.