

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
8oz 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
Not available on Bank Holidays

Salad of poached sea trout, anchovy dressing, boiled egg,
Grana Padano, sourdough crisps

Chicken liver parfait, orange jelly, sourdough toast

Tagliatelle 'Cacio e pepe' (v)

'Railway Hill' Rosé Simpsons Wine Estate, Canterbury
This delicate and fruity Pinot Noir rosé has fresh aromas
of watermelon and lychee, with peachy, strawberry flavours
and a delightfully smooth texture.

175ml £8.75 500ml £25 bt £34



Grilled 5oz Dunwood farm flat-iron steak,
Skinny fries, dressed leaves, garden chimichurri

Pan fried sea bream,
bisque sauce, courgette, salad of shaved fennel and
preserved lemon

Courgette and olive tart, squash and mint salad (v)

'LADYBIRD'

Bodegas Verde Garnacha Syrah Tinto D.O. Carinena, Spain
Long & powerful on the palate with marked aromas of ripe
red fruit. Sweet tannins & a lingering, persistent finish.

175ml £7.75 500ml £33 bt £32.50



Apricot financier, custard

Cheese of the day, homemade crackers, quince jelly
Affogato - ice cream, brown butter madeleine, espresso

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

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