

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

Breaded whitebait, sriracha mayonnaise

Chicken liver parfait, sour cherry, sourdough toast
Burrata, hot honey, garden herbs, fennel seed crisps (v)



Pork loin chop, cider mustard sauce,
new potatoes, garden salad

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

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



Apple & Wootton damson crumble, 'Birds' custard ice-cream

Affogato - ice cream, brown butter madeleine, espresso

Comté, homemade crackers, quince jelly

2 courses 24 3 courses 30

Wines of the Week

Caves Fonjoya, 'Big Buzz'

Saint-Guilhem-le-Désert, Languedoc, France

A fresh white wine with citrus & peach flavours layered
with aromatic herbal notes of thyme, rosemary & a hint
of spice on the finish.

175ml 8.50 500ml 24 bt 34

Château Mayne Mazerolles Blaye Côtes de Bordeaux 2020

Merlot 80%, Cabernet Sauvignon 10%, Malbec 10%

An elegant, black fruited wine with discreet notes of
spicy, vanilla oak & wild sage. Opulent & textured with
fine, smooth tannins & blackberry flavours that linger
on the persistent finish.

175ml 10 500ml 27 bt 40

A discretionary 10% service charge is included in the final bill

Please advise us of any allergies in advance.