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

19

Duncombe Arms Beefburger 8°z dry aged bone marrow burger, glazed potato bun, smoked tomato chutney, American cheese, skinny fries 18.5

Buttermilk fried chicken burger, chilli crisp, hot honey, red cabbage & apple slaw
18

Whole baked Camembert, confit garlic, hash brown chips, pickled walnut ketchup, house bread (v)

20



Sourdough Sandwiches

served with skinny fries Monday - Saturday 12-2.30pm

Blackstone farmhouse cheddar, tomato & house pickle

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

Steamed Cornish mussels, garlic butter emulsion, pandesal roll

Chicken liver parfait, sour cherry, sourdough toast
Twice baked cheese souffle, cream sauce (v)

Derringstone Pinot Meunier 2023, Barham, Kent pale gold hue, lightly tinged with a delicate pink. On the nose, it is reminiscent of a Kentish orchard in the spring, with inviting aromas of pear, apple & white blossom. On the palate there are hints of pear & red winter berries with a luxuriously mouth-filling texture and bright finish.

175ml 7.50 500ml 22 bt 30



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

Pan fried sea bream, roasted harlequin squash, squash puree

Roasted celeriac fondant, caramelised celeriac puree, BBQ celeriac, pickled pear

'El Renegado' Bobal, Bodegas Nodus, Spain
A full-bodied & fruity red from the Bobal variety, with
delicious notes of ripe fruits of the forest, strawberry &
raspberry, liquorice & a hint of smoky spice.
175ml 7.50 500ml 21.00 bt 30



Muscovado sugar tart, pink grapefruit marmalade
Affogato

Coffee ice cream, brown butter madeleine, espresso

Comté 24 months, homemade crackers, quince jelly

2 courses 24 3 courses 30