

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
8oz 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

12

Duncombe Ale battered haddock goujons,
tartare sauce

12

Honey & mustard roasted ham,
mustard & leaves

12

Market Menu Beaujolaise

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

Steamed Cornish mussels, garlic butter emulsion, pandesal roll

Salade Lyonnaise

*Frisée lettuce, crispy bacon, poached egg, shallot dressing,
sourdough crouton*

Twice baked cheese souffle, cream sauce (v)

Entre-deux-Mers, Château Lestrille

A refreshing floral & full-flavoured white Bordeaux, with
intense aromas of citrus, lime & pear, with an expressive
mineral character on the palate.

175ml 10.50 500ml 30 bt 45



Coq au Beaujolais

Chicken in Beaujolais wine sauce, buttery mash & French beans

Pan fried sea bream, roasted harlequin squash, squash puree

Roasted celeriac fondant, caramelised celeriac puree, BBQ
celeriace, pickled pear (v)

Domaine De Colonnat, Perle De Granit, Beaujolais Villages

A juicy & generously flavoured Gamay, with vibrant red fruits
& a touch of sweet spice through to a silky & beautifully
balanced palate and a soft, rounded finish.

175ml 10.50 500ml 30 bt 45



Affogato

La tarte aux pralinés roses

Shortcrust pastry, pink sugared almond cream

Comté 24 moins, homemade crackers, damson jelly

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.