

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 8oz dry aged bone marrow
burger, glazed potato bun, smoked tomato
chutney, American cheese, fries 18.5

Buttermilk fried chicken burger,
cranberry hot sauce, brie, baby gem,
skinny fries 18

Wild garlic & pork faggots,
creamy mash, pan gravy 17

Baked Camembert, hash brown chips,
toasted bread, pickled walnut ketchup 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 14

Honey & mustard roasted ham,
mustard & leaves 12

Christmas Fayre Menu

Monday - Friday 12-2.30pm

Monday -Wednesday 6-8.30pm

Cauliflower & chestnut soup, house sourdough (v)

Duncombe Arms chicken liver parfait,
port jelly, clementine chutney, toasted house bread

Duncombe Arms twice baked cheese souffle (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



Pan fried sea bream,
white beans, Jerusalem artichoke puree, cavolo nero

Turkey Kiev, sage butter,
shredded sprouts & chestnuts, parsnip puree, cranberry gravy

Ricotta & squash filled girella pasta,
squash & sage velouté (v)

Domaine De Colonat, 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



Duncombe Affogato, mince pie

Cropwell Bishop blue Stilton, damson jelly, house crackers

Steamed spiced fruit sponge, brandy custard

2 courses 29

3 courses 35

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

Please advise us of any allergies in advance.