

November

Caramelised pear tart Tatin, blackberry ripple ice cream 17
Please order in advance as this dessert requires 45mins preparation

Snacks

Cheese & onion gougères (v) 6

Taramasalata, pickled cucumber & roe, salt & vinegar crisps 8

Whole baked Camembert, confit garlic, hash brown chips, pickled walnut ketchup, house bread (v) 20

House bread & rolls, whipped Marmite butter (v) 6

Mixed Enios Greek olives (v) 6

Starters

Hand rolled Fazzoletti, wild rabbit ragù, Grano Padano 10

Steamed Cornish mussels, garlic butter emulsion, pandesal roll 9

Cider braised pork cheek, parsnip purée, pickled mustard seeds, pan jus, apple salad 9

Duncombe Arms twice baked Lincolnshire Poacher soufflé, chive & pickled walnut beurre blanc (v) 9

Cep Chawanmushi, soy cured egg yolk, wild mushrooms, garlic butter (v) 8

Chicken liver parfait, sour cherry compote, Duncombe Ale bread 9

Mains

Roast duck breast, duck leg dumpling, plum purée, dashi vinegar jus 28

50-day dry aged Dunwood farm ribeye, hand cut chips, onion rings, garlic butter, pan jus 40

Grilled 12^{oz} pork T-bone, mustard & cider butter sauce, roast cabbage & apple, pomme dauphine 28

Sprinks Farm Venison, bacon, mushroom, & stout pie, buttery mash, braised red cabbage, pan gravy 23

Roasted celeriac fondant, truffle caramelised celeriac purée, BBQ celeriac, pickled pear (v) 17

Pan roasted cod loin, roasted squash, radicchio, pumpkin seed granola, Geneva sauce 29

Pan roasted fillet of Hake,
chicken butter sauce, crushed new potatoes, grilled Grelot onion, salt hake fritter 27

Sides 4.5

Hot honey roasted parsnips / Roast squash, pumpkin seed granola

Braised hispi cabbage, apple, crispy onions / Mixed leaves, house vinaigrette

Triple cooked hand cut chips / Skin on fries / Green peppercorn sauce

Please advise us of any allergies in advance.
A discretionary 10% service charge is included in the final bill