

THE DUNCOMBE ARMS
-ELLASTONE-

MADE WITHOUT GLUTEN MENU

SNACKS

Enios mixed Greek olives 6

Baked Camembert, confit garlic, hash brown chips, gluten free bread, smoked tomato chutney 20

STARTERS

Braised octopus terrine, blood orange & bitter leaf salad 10

Chicken liver parfait, beetroot jelly, beetroot chutney, gluten free bread 10

Jerusalem artichoke velouté, sunflower seed & parsley dressing, gluten free bread 8

Chestnut mushroom pâté, merlot vinegar syrup, gluten free bread 9

Steamed Cornish mussels, cider & bacon, gluten free bread 9

MAINS

Poached chicken breast with Scotch broth chicken consommé, kale 25

Pan roasted cod & cheek, warm tartar emulsion, creamy mash, steamed gem salad 28

50-day dry aged Dunwood farm rib-eye, triple cooked chips, garlic butter & pan jus 40

Roast whole sole, smoked eel sauce, roe & herbs, crispy potato terrine, samphire 30

Roast beetroot & vegan cheese pie, braised leeks, sauteed savoy cabbage 18

Braised Ox cheek, parsnip puree, roasted beetroot fondant, cavolo nero 26

SIDES 4.5

Triple cooked chips / Skinny fries / green peppercorn sauce / Buttered kale, yoghurt dressing

Creamy mash / Creamed cabbage and bacon

PUDDINGS

Rhubarb & apple crumble, vanilla soy ice cream 7

Selection of cheese, house chutney, gluten free bread 17

Chocolate sorbet & orange 6

Please advise us of any allergies in advance.

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