

THE DUNCOMBE ARMS
-ELLASTONE-

January à la carte

ENGLISH SPARKLING

'Chalklands', Classic Cuvée Brut NV Simpsons Wine Estate, Kent 11

'Canterbury' Sparkling Rosé', Brut 2020 Simpsons Wine Estate, Kent 12

SNACKS

Enios mixed Greek olives 6

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

Baked Camembert, confit garlic, hash brown chips, pickled walnut ketchup 20

House bread & rolls, whipped butter, beef dripping 6

STARTERS

Haggis Scotch egg, Jackson's brown sauce 8

Riesling Halbtrocken Qba, Köster-Wolf, 175ml 9

Chestnut mushroom pâté, merlot vinegar syrup, toasted sourdough 9

Pinot Nero Sacchetto, Veneto, 175ml 8

Jerusalem artichoke velouté, toasted sunflower seeds, parsley oil, multi seed roll 8

Sancerre, Eric Louis 175ml 15

Duncombe chicken liver parfait, beetroot jelly & chutney, beer bread 10

Castelnau de Suduiraut Sauternes 75ml 10

Steamed Cornish mussels, cider & bacon emulsion, soda bread 9

Chablis Vieilles Vignes 2021 175ml 14

Braised octopus terrine, blood orange & bitter leaf salad 10

Alpha Estate Malagouzia, Greece 175ml 11.50

A discretionary 10% service charge is added, which is shared by the whole team.
Please inform us of any allergies in advance.



Apple tart tatin, marmalade ice cream, butterscotch sauce, to share 18
please order this dessert in advance as it requires 45minutes to prepare



MAINS

Chicken & leek pie, creamed bacon & cabbage, mash, pan gravy 23
Mâcon-Bussières 'Le Vieux Puits' 175ml 13

50-day dry aged Dunwood farm rib-eye,
triple cooked chips, panko breaded onion rings, garlic butter & pan jus 40
'Faithful Hound' Bordeaux Blend Stellenbosch 175ml 10.50

Potato, mushroom & cheese pithivier, truffle & celeriac puree, mushroom sauce, braised leeks 20
Viognier Grenache, Château de Campuget 175ml 6.75

Pan roasted cod, cheek fritter, warm tartare emulsion, creamy mash, steamed gem salad 28
Mâcon-Bussières 'Le Vieux Puits' 175ml 13

Roast whole sole, smoked eel sauce, roe and herbs, crispy potato terrine, samphire 30
Entre-deux-Mers, Château Lestrille 175ml 10.50

Poached chicken breast with Scotch broth chicken consommé, barley, kale 25
Sancerre, Eric Louis 175ml 15

Braised Ox cheek, parsnip puree, roasted beetroot fondant, cavolo nero 26
Château du Haut Plateau, Montagne Saint-Émilion 175ml 12

SIDES 4.5

triple cooked chips – skinny fries - green peppercorn sauce – creamed cabbage & bacon
buttered kale, yoghurt dressing & crispy onions - creamy mash, chicken fat, chives

CORAVIN

2020 Echo De Lynch Bages Chateau Haut-Bages Averous, Pauillac 125ml 13.50

2017 Ch Haut-Bailly 'La Parde De Haut-Bailly', Pessac-Leognan 125ml 12.5

2018 Le Baron De Brane, Chateau Brane-Cantenac Margaux 125ml 75ml 12.5

2018 'Connetable Talbot' 2nd Wine of Chateau Talbot, St Julien 125ml 12.5

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