

THE DUNCOMBE ARMS
-ELLASTONE-

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 beef
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

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

MARKET MENU

Monday – Friday 12-2.30pm
Monday -Wednesday 6-8.30pm

Duncombe chicken liver parfait,
beetroot jelly, sourdough toast

Jerusalem artichoke velouté,
sunflower seed & parsley dressing, multi seed roll (v)

Steamed Cornish mussels,
cider & bacon emulsion, sourdough toast

Entre-deux-Mers, Château Lestrière
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 roasted sea bream,
warm tartare emulsion, creamy mash, buttered kale

Potato, mushroom & cheese pithivier, truffle & celeriac
puree, mushroom sauce braised leeks (v)

Wild garlic & pork faggots, creamy mash, pan gravy

Château du Haut Plateau, Montagne Saint-Émilion 2020
Stylish & deliciously approachable, with wonderful purity of
fruit, the ample notes of plum & wild berries offer lovely
balance to the supple, rounded palate.
175ml 12 500ml 34 bt 47.50



Duncombe Affogato, brown butter madeleine

Cheese of the day, house crackers & rosehip jelly

Steamed spotted dick sponge & crème anglaise

2 courses 26

3 courses 32

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