

## BAR MENU

Monday - Saturday  
12-2.30pm & 6-8.30pm

Duncombe Ale Fish & Chips  
Battered hake, hand cut chips, house  
tartare, mushy peas & malt vinegar  
20

Duncombe Arms Beef Burger  
8oz bone marrow burger, glazed  
potato bun, streaky bacon, American  
cheese, lettuce & tomato, burger  
sauce, fries  
18.5

Crispy buttermilk Chicken Burger  
hot honey glaze, American cheese,  
pickled red onion, skinny fries  
18

Baked Camembert,  
hash brown chips, toasted bread,  
pickled walnut ketchup  
20



## SOURDOUGH SANDWICHES

served with skinny fries & leaves  
Monday - Saturday 12-2.30pm

Blackstone farmhouse cheddar,  
tomato & house pickle (v) 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

Prawn cocktail, brown bread & butter  
Chicken liver parfait, rhubarb & apple jelly, sourdough  
Glazed Peakland White cheese omelette, spring herbs (v)  
Spring potato soup, sauté new potatoes (v)  
Moules Mariniere, house bread

Muscadet Sèvre et Maine sur Lie, Chéreau Carré Loire Valley  
Crisp & salty freshness with a slight spritz & good weight.  
175ml 9 - 500ml 26 - bt 37



Shepherd's pie, pea & gem salad  
Pork chop, crispy new potatoes, mustard dressing & salad  
6oz Flat iron steak, garlic butter, mixed leaf salad, fries  
Sea trout, buttered new potatoes, minted broad beans  
Wild garlic & pea risotto (v)

The Black Shiraz, Padthaway, South Australia  
Rich & fleshy with generous blackberry, chocolate & mint  
175ml 8.75 - 500ml 25 - bt 35



Cheese of the day, house crackers  
Bakewell tart with gooseberry jam, clotted cream  
Prune & apricot steamed sponge, vanilla custard  
Chocolate mousse & cream  
Affogato

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.