

THE DUNCOMBE ARMS
-ELLASTONE-

SPRING

APERITIF

Chalklands Classic Cuvée Brut NV, English Sparkling, Simpsons Wine Estate, Kent 125ml 11

Canterbury Sparkling English Sparkling Brut Rosé, Simpsons Wine Estate, Kent 125ml 12

SNACK

Mixed Greek olives (v) 6

Selection of house breads, whipped butter (v) 6

Radish & spring carrot crudites, taramasalata & seaweed butter (v) 7

Hash brown, house lardo, fresh cheese 7

STARTER

Crispy fried lamb sweetbreads, wild garlic gribiche 9

Mâcon-Bussièrès 'Le Vieux Puits', Thierry Drouin, Burgundy 175ml 14

Chicken liver parfait, apple & rhubarb jelly, preserved rhubarb compote, toasted brioche 10

Castelnau de Suduiraut Sauternes 75ml 10

Spring potato soup, sauté new potatoes, crispy breaded egg yolk (v) 8

Château Oumsiyat, 'Blanc de Blanc', Bekaa Valley, Lebanon 175ml 8

Citrus cured sea trout tart, beetroot, bergamot, crème fraîche 10

Ibbotson Family Vineyard, Marlborough, Sauvignon Blanc 175ml 11

Morel mushroom & gnocchi gratin (v) 12

Viognier 'Le Campuget', Vin de Pays du Gard 175ml 8

Please advise us of any allergies in advance.

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

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The Duncombe Arms Apple Tarte Tatin, vanilla ice-cream, toffee sauce, pouring cream 18
For 2 to share. Please order this dessert in advance as it requires 45minutes to prepare



MAIN

Roast chicken breast, truffle mousse, white asparagus, morel, chicken reduction 35
Gran Reserva Chardonnay, Vina Echeverria, Valle de Curico, Chile 2023 175ml 9

Steamed halibut, butter poached Lichfield asparagus, dulce beurre blanc, new potatoes 34
Muscadet Sèvre et Maine sur Lie, Chéreau Carré Loire Valley 175ml 9

Lamb rump, lamb breast, minted broad beans, confit potato, lamb tongue bordelaise, lamb fat bread 35
Château du Haut Plateau, Montagne Saint-Émilion 2020 175ml 13

50-day dry aged Dunwood farm rib-eye,
triple cooked chips, panko breaded onion rings, garlic butter & pan jus 40
Chateau Cantemerle, Les Allees de Cantemerle, Haut-Medoc 2019 175ml 15

Crispy sole stuffed with salmon mousse, creamy mash, spring pea & gem salad, hollandaise sauce 29
Domaine de Oliveira Lecestre, Chablis Vieilles Vignes 2021 175ml 15

Charred spring cabbage, wild garlic gremolata, sauce Soubise, new potatoes (v) 18
Sancerre, Eric Louis, Loire Valley, France 175ml 17

SIDES

Skinny fries, rosemary salt 4.5 - Triple cooked chips 4.5 - Green peppercorn sauce 4.5
New potatoes, seaweed butter 4.5 - Minted peas, broad beans, gem lettuce 4.5
Asparagus spears, wild garlic gremolata 12

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