

BAR MENU

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

Fish & Chips

Battered hake, hand cut chips, house
tartare, mushy peas
20

Beef Burger

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

Chicken Burger

Crispy crumbed buttermilk thigh, hot
honey glaze, American cheese, pickled
red onion, skinny fries
18

Duncombe Arms Ploughman's Lunch

Available 12-2.30pm

Homemade sausage roll, ham hock
terrine, Barbers mature cheddar,
potato & apple salad, Duncombe
pickle, Oxford condiment, house bread
22



SOURDOUGH SANDWICHES

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

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

Smoked mackerel rillettes,
cucumber pickles, horseradish, sourdough

Burrata, fennel pollen honey, fennel seed crackers (v)
Chicken liver parfait, peach jelly, peach chutney, sourdough

Cherry tomato gazpacho, confit garlic toast (v)

Deep fried whitebait, lemon mayonnaise

Coral do Mar, Albarino, Rias Baixas, Spain
Beautifully aromatic & deliciously fresh with vibrant citrus
notes & delicate orange blossom. Lively acidity & a mineral
edge that leads to a long finish.
175ml 12 250ml 17 bt 47



Chicken schnitzel, Caesar salad

Pan fried fillet of sea bass,
tomato & shallot salad, caper dressing

Grilled sardines, fried new potatoes, sauce Vierge

6oz Flat iron steak,
Café de Paris butter, mixed leaf salad, fries

Grilled baby artichokes,
aubergine caviar, summer leaf, orange & walnut salad (v)

Château Mayne Mazerolles, Blaye Côtes de Bordeaux 2020
An elegant, black fruited wine with discreet notes of spicy,
vanilla oak & wild sage. opulent & textured with fine, smooth
tannins & blackberry flavours that linger on the persistent
finish. Superb merlot from the right bank.
175ml £12 – 500ml £30 – bt £45



Tiramisu

Cheese of the day, house crackers

Vanilla pannacotta, raspberry compote

Chocolate mousse, pouring 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.