Bar Menú

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

Duncombe Ale battered haddock, hand cut chips, house tartare & minted peas & Matt Jackson's brown sauce £18.50

Duncombe Arms Beefburger

2 x 50z dry aged beef patties, house brioche bun, pickled red onions, gherkin, our own burger sauce, smoked cheese, & skinny fries \$18.50

Wild garlic & pork sausage ring, buttery mashed potato, caramelised onion gravy £14

Baked camembert, toasted sourdough, house chutney £15

Sourdough Sandwiches

served with skinny fries Monday – Saturday 12-2.30pm

Blackstone farmhouse cheddar, beef tomato & house pickle £12

Duncombe Ale battered haddock goujons, tartare sauce £12

House honey & mustard roasted ham, mustard & leaves £12

Market Menú

Monday – Thursday 12-2.30pm

Chicken liver parfait, plum & sourdough

Salt cured salmon, buttermilk & smoked rapeseed dressing, pickled mustard seeds

Twice baked cheese souffle (v)

Charles Smith Eve Chardonnay, Washington State, USA

Dry, creamy and smooth, with a multitude of flavours and aromas.

Asian pears, Honey Crisp apple, and lemon curd with minerality that takes this heavenly wine to the next level.

175ml £10 bottle £39.50

-000-

5oz Rump 'Steak frites', leaf salad, peppercorn sauce

Pan fried fillet of Bream, butterbean & tomato cassoulet, parsley & lemon

Spinach Fazzoletti with ratatouille vegetables (v)

'K-lys' Malbec, Clos Troteligotte, Cahors Southwest France
A powerful Cahors Malbec showing intense dark fruits, plums &
blackberries layered with nuances of leather, which follow through
to a richly textured palate. Complex & structured, elderberry &
blackberry are enveloped by hints of vanilla & focussed mineral
notes. Beautifully balanced with a long persistent finish.

-000-

175ml £10 bottle £39.50

White chocolate & raspberry tart

Cheese of the day, house crackers, chutney

Dark chocolate mousse, double cream

2 courses £24 3 courses £30

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