



This week we're drinking...

Chateau Clinet 'By Clinet' 2018, Pomerol

By Clinet Pomerol was created to artfully blend the three different types of terroir that characterize Pomerol. A deep garnet in colour, with notes of prune, damson and truffle on the palate with a subtle, yet powerful, smokiness on the finish.

175ml £10

Bar Menu

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

Duncombe Ale battered haddock, hand cut chips, house tartare & minted peas £18.50

**Duncombe Arms dry aged beefburger,
bacon jam, smoked cheddar, house brioche, skinny fries, beef tomato, mustard & pickles £17**

Dunwood farm Venison sausages, buttery mash, caramelised onion and port marmalade, gravy £15

Baked camembert, toasted sourdough, house chutney £15

Sourdough Sandwiches served with skinny fries £12

Monday – Saturday 12-2.30pm

Blackstone farmhouse cheddar, beef tomato & house pickle

Duncombe Ale battered haddock goujons, house tartare sauce

House honey & mustard roasted ham, mustard & leaves

Ploughman's Lunch ~ Pork pie, house roast ham, cheddar, blue cheese, pickles & sourdough £18

Please inform the team in advance of any allergies.

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

