



THE DUNCOMBE ARMS
ELLASTONE · STAFFORDSHIRE

Mushroom soup, Old Winchester cheese croquettes £7

Bourgogne Chardonnay Les Murelles Domaine Roux – Burgundy, France 125 ml £6.35

Ham hock & parsley terrine, lovage emulsion & celeriac remoulade £8

Chateau Gardegan Bordeaux Superior – Bordeaux, France 125ml £5.50

Chicken Liver Parfait Burnt orange puree, crispy chicken skin & toasted brioche £8

Château Loupiac Gaudiet Loupiac – Bordeaux, France 75ml £4.25

Smoked haddock chowder, soft poached egg, sourdough crumb, Old Winchester £8

Navaherreros Blanco de Bernabeleva – Madrid, 125ml £6.65

Salmon rilette, pickled cucumber, horseradish sorbet & dill £9

Tomas Cusine Auzells – Catalunya, Spain 125ml £6.35



Stone Bass, wholegrain mustard creamed leeks, red wine fish sauce £24

Chablis Domaine des Maronniers, Bernard Legland – Burgundy, France 125ml £6.65

Dingley Dell pork chop, garnish charcuterie, pickled cabbage, baked potato mash £22

Château Léoube Rosé de Léoube – Provence, France 125ml £6.35

Roast goose, pie of leg, ratte potato fondants, parsnips, creamed sprouts & bacon, cranberries £24

Santenay 1er Cru Grand Clos Rousseau Domaine Saint Abel – Burgundy, France 125ml £8.00

Pollack, crushed potatoes, seaweed butter sauce, tender stem broccoli, & brown shrimps £21

Pouilly Fuissé La Croix Denogent – Burgundy, France 125ml £9.65

8oz Hereford rib eye, chips cooked in dripping, roasted gem lettuce, peppercorn sauce £26

Catena Zapata Malbec Nicasia – Mendoza, Argentina 125ml £13.00

Butternut Squash, cavolo nero, chestnuts, sage, Old Winchester & watercress pesto £18

Morgon Marcel Lapierre - Beaujolais, France 125ml £7.15

Sides £3.50

Baked potato mash | Blanched greens | Chips cooked in dripping | Leaf salad & lemon vinaigrette

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.
A discretionary service charge of 10% will be added to tables of 8 or more.