



THE DUNCOMBE ARMS
ELLASTONE · STAFFORDSHIRE

La Croix Bonis de Château Phélan Ségur

This wine is classic St Estèphe with rich, blackcurrant fruit on top of a deeply satisfying tannin structure. The harvest is picked entirely by hand and carried in small trays. After strict sorting, only the best grapes are kept. Winemaking at Chateau Phelan Segur using the best techniques. Fermentation in temperature controlled vats lasts for 3 weeks on average. The wine is then aged in oak casks for 12 months.

500ml £25

Sunday lunch

Two courses £24 | Three courses £28.50

Mushroom velouté, chervil, sourdough crumb (v)

Salmon rilette, pickled cucumber, horseradish & dill

Smoked haddock chowder, soft poached egg & Old Winchester

Ham & parsley terrine, piccalilli sauce



Cod & trout fishcake, poached hen's egg, wilted spinach, warm tartare sauce

Roast sirloin of Hereford beef, Yorkshire pudding, roast potatoes, red wine gravy
Served pink with carrot, cauliflower cheese & blanched kale

Roast butternut squash, cavolo nero, watercress pesto & sage (v)

Pheasant & ham hock pie, creamed potatoes & kale

Sides £3.50

Chips cooked in dripping | Blanched kale | Creamed potatoes & chives
Leaf salad & lemon vinaigrette | Cauliflower cheese



Buttermilk panna cotta, apple compote & cinnamon ice cream

Dark chocolate fondant, peanut honeycomb & crème fraiche sorbet

Sticky toffee pudding, butterscotch sauce, ginger ice cream

Selection of Great British cheeses
Smoked Lincolnshire Poacher | Ribblesdale | Shropshire Blue
Served with quince paste, crackers & sourdough

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.