



Example Sunday Lunch

Watercress soup, pickled shallot, Granny Smith (v)

Salmon rillettes, cucumber, sauce gribiche, melba toast

Caesar salad, smoked anchovy, air-dried ham, crispy chicken skin, quail's egg, Old Winchester

Welsh rarebit, poached egg, brown sauce



Duncombe Arms haddock & cod fish pie, boiled egg, buttered cabbage

Rare roast Sirloin of Hereford beef, Yorkshire pudding, roast potatoes, red wine gravy
Carrot, cauliflower cheese, buttered cabbage

Walnut & basil pesto fregola, baby courgette, goats' cheese (v)

Roast Packington pork belly, roast potatoes, red wine gravy
Carrot, cauliflower cheese, buttered cabbage



Lemon curd, blueberry, meringue

Warm chocolate brownie, toasted marshmallow, peanut butter ice cream

Sticky toffee pudding, salted walnut ice cream, butterscotch

Selection of 3 cheeses, quince, sourdough

2 courses £25 3 courses £30

Please inform us of any dietary requirements or allergies 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.