Our talented kitchen team selects the best of local British produce to serve with pride and cooked to perfection.
We source meat from Woodview butchers, Gamlingay and free range eggs from Wood Farm, Waresley.
We believe in investing in the local community and serving up our best to every guest at The Duncombe Arms.

THE DUNCOMBE ARMS

SHARERS

Wild Mushroom & Maple Camembert (GFA)(V) **15**
Apple & plum chutney & warm sourdough

Warm Sourdough & Oils (GFA)(V)(VE) **7.5**
Balsamic reduction, olive oil & marinated olives

STARTERS

Black Pudding Scotch Egg **9**
Grain mustard mayo & rocket salad

Bubble & Squeak (V)(GF)(VEA) **8.5**
Buttered spinach, parsley sauce & poached egg

Soup Of The Day (V)(GF)(VEA) **8**
Warm sourdough & butter

Chicken Liver Pate (GFA) **9**
Spiced onion chutney & warm sourdough

Tempura King Prawns & Squid **10**
Sweet chilli dip & charred lime

Wild Mushroom Arancini (V)(VE) **9.5**
Basil & rocket pesto, parveggio cheese & balsamic

THE DUNCOMBE BURGERS

All served in a seeded brioche bun
with crisp gem lettuce, beef tomato, gherkin, smoky tomato relish, burger sauce, skin on fries, coleslaw & dressed leaves

Duncombe Beef Burger (GFA) **19**
6oz patty, smoked streaky bacon, Monterey Jack cheese

Buttermilk Chicken **18**
Crisp southern fried coating

Chilli & Mint Halloumi (GFA)(V)(VEA) **17**
Garlic flat mushroom

MAIN MENU

MAIN COURSES

Duncombe Rose Battered Haddock **18.5**
Hand cut chips, proper mushy peas, tartar sauce & charred lemon

Grilled Marinated Pork Chop (GF) **18**
Bubble & squeak, roast carrots, tenderstem broccoli & cider jus

Seared Cod Loin (GF) **22**
Crushed new potato, braised cabbage & leeks, parsley sauce & charred lemon

21 Day Aged 8oz Sirloin (GF) **28**
Garlic roasted mushroom & tomato, hand cut chips & garlic butter

King Prawn & Squid Linguine **20**
Shallots, garlic & chilli, olive oil, rocket & parmesan

Roast Butternut Squash Risotto (GF)(V)(VE) **16**
Basil and rocket pesto, toasted pine nuts & shaved parveggio cheese **Add Chicken Breast** **5**

Seared Lamb Rump (GF) **26**
Dauphinoise potato, roast carrots, tenderstem broccolli & mint gravy

SIDE DISHES - 4 Each

Triple cooked chips (V)(VE)
House salad (V)(VE)(GF)
New potatoes (V)(VE)(GF)
Battered onion rings (V)
Market vegetables (GF)(V)(VE)
Skin-on fries (V)(VE)

STEAK SAUCES - 3.50 each

Peppercorn (V)(GF)
Whisky & mushroom (V)(GF)
Port & stilton (V)(GF)

Suitable for vegetarians (V) Suitable for vegans (VE) Fish & poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients & so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT.
A 12.5% discretionary service charge will be added to the final bill.