

NIBBLES

Garlic & chilli olives (GF, VG) 3.95

Roasted Spanish chorizo (GF) 3.95

Toasted focaccia, oil, balsamic (VG, GFO) 3.50

Garlic butter pittas, caramelised red onion

Hummus (V) 3.95

TO SHARE

Baked Camembert walnut crumb, bourbon cherry compote, toasted house bread (V, GFO) 12.50

Antipasti salami, prosciutto, chorizo, olives, sun dried tomatoes, mozzarella, focaccia (GFO) 11.95

STARTERS & SMALL PLATES

Soup of The Day warm house bread (VE, GFO) 6.50

Duck Spring Rolls hoi sin, sesame, Asian salad 7.50

Soft Crab Tacos Tomato Salsa, coriander, avocado, sriracha, crème fraiche (VGO, GFO) 7.95

Halloumi Chips chilli jam, rocket, blistered baby vine tomatoes, lime pickled red onion (V, GFO) 7.50

Smoked Chicken & Bacon Caesar baby gem lettuce, parmesan, garlic croutons, Caesar dressing (GFO) Sml 7.50
Lrg 12.50

Crispy Whitebait sweet smoked paprika mayonnaise, lime 6.95

GREAT BRITISH PUB CLASSICS

Chef's Pie of The Day creamed mash potato, market vegetables, gravy (GFO) 11.95

Sausages & Mash Cumberland swirl, charred bacon, sauté mushrooms, creamed mash potato, market vegetables, caramelised shallot gravy 11.95

Fish and Chips London Pride ale battered cod, triple cooked chips, mushy peas, tartare sauce (GFO) 11.95

Breaded Wholetail Scampi triple cooked chips, mushy peas, tartare sauce 10.95

Pan-fried Lambs Liver smoked bacon bubble & squeak, market vegetables, caramelised shallot gravy (GF) 11.95



MAINS

Pork Saltimbocca Pancetta and Sage roasted pork tenderloin, black pudding, apricot, parmentier potatoes, roasted heritage carrots (GFO) 16.95

Wild Sea Bream Fillet seared scallops, sauté potatoes, samphire, prosecco and parmesan cream (GF) 15.95

Honey and Soy Roasted Duck Breast spring onion and potato gratin, vegetable stir fry, pak choi, plum sauce (GF) 15.95

Lamb Rump smoked garlic and rosemary mash, wild mushrooms, braised peas, asparagus (GF) 17.95

VEGAN/VEGETARIAN

Pulled BBQ Jackfruit Burger vegan brioche bun, chipotle 'slaw, baby gem, skinny fries (VG, GFO) 12.95

Sweet Potato & Chickpea Jalfrezi basmati rice, garlic and coriander naan, mango chutney (VG, GF) 11.95

Harissa Grilled Halloumi Kebabs red pepper, mint & cumin yoghurt, sweet potato fries, baby leaf salad (V, GF) 15.95

CHARGRILL

The Duncombe Burger

Toasted bun, tomato chutney, gherkin, onion ring, hand cut chips, chipotle 'slaw (GFO) 11.95
add bacon 1.50
add cheese 1.50

Woodview Farm Gammon Steak

Pineapple jam, fried egg, hand-cut chips, rocket (GF) 11.95

STEAKS

8oz Sirloin 20.95

6oz Fillet 25.95

Served with slow roasted tomato, garlic butter field mushroom, hand-cut chips, crispy shallot rings, rocket salad, truffle oil dressing (GFO)

Sauces

Stilton – Madagascan Green Peppercorn – Wild Mushroom 1.95

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SANDWICHES (GFO)

Served on white or granary farmhouse bread with Pipers crisps and baby leaf salad

Honey cured ham, cheese & tomato 6.95

Vintage cheddar ploughmans 6.50

Tuna mayo & cucumber 6.50

Bacon, lettuce and roasted tomato chutney 6.95

Prawn marie rose and Avacado 6.50

TOASTED MELTS (GFO)

Toasted focaccia bread served with Pipers crisps and baby leaf salad

Tuna & red onion melt 7.50

Home cooked ham, vintage cheddar & tomato chutney 7.20

Bacon, brie & cranberry 7.95

Wild mushroom & blue cheese 7.50

Smoked BBQ chicken & bacon melt 7.95

OMELETTES (GF) 7.50

A choice of two fillings served with baby leaf salad

Cheese, ham, mushroom, tomato, bacon, onion, Mediterranean vegetable, blue cheese

SIDES

Hand cut chips 3.50

Cheesy chips 3.95

Market vegetables 3.50

Onion rings 3.95

Garlic bread 3.95

Mixed salad 3.50

Sweet Potato Fries 3.95

Skinny Fries 3.50

SUNDAY ROASTS (GFO)

(Available Sundays only 12:00pm – 5:30pm)

Roast pork 12.95

Topside of beef 13.95

Roast chicken 12.95

Trio of meats 16.95

Nut roast (V, VEO) 10.95

All served with roast potatoes, roasted root vegetables, market greens, Yorkshire pudding, gravy.

HOST A ROAST

Order a whole joint of meat to carve at your table, served with all the trimmings. Prices shown are based on joint of meat that is suitable for up to 6 people.

Charge of £10.95 per additional person above 6 people. Available on pre order only by 3:00pm on the preceding Friday

Honey, rosemary & garlic roasted leg of lamb £79.95

Cider & mustard shoulder of pork £69.95

Oak smoked Woodview gammon joint £69.95

Black peppered sirloin joint £89.95

Whole Norfolk chicken £69.95



The Duncombe Arms

Eltisley Road

Waresley

SG19 3BS

01767 650764

www.duncombe-arms.com

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DESSERTS

RUBY CHOCOLATE AND RASPBERRY BLONDIE

Vanilla seed ice cream
6.50

BAKED MOCHA CHEESECAKE

Biscoff crumb, Tia Maria ice cream
6.50

PINEAPPLE FRITTERS

Glazed coconut, Malibu sorbet
5.95

BAKED APPLE AND RHUBARB CRUMBLE

Custard or ice cream
5.95

STICKY TOFFEE PUDDING

Toffee sauce, Maynard's ginger ice cream
5.95

ICE-CREAM

VANILLA SEED, CHOCOLATE, STRAWBERRY, GINGER, MALIBU SORBET, HONEYCOMBE, TIA MARIA

3 Scoops
5.95

CHEESE

RAGSTONE

The dairy is located on Dorstone Hill, in the Golden Valley, Herefordshire.
Ragstone is delightfully light and smooth and very French in style

CORNISH CAMEMBERT

Full flavour - deliciously rich & creamy soft cheese.
Handmade at Trevarrian, Newquay

BLEU D'AUVERGNE

This is a rich, strong tasting cheese with a velvety texture.
It is an extremely versatile cheese that has been in production from the mid
1800's.

LITTLE IMP CHEDDAR

A powerful cheddar cheese. Full flavoured, but with a light texture.
A strong cheese, not recommended for the fainthearted!

RED FOX VINTAGE

The Red Fox cheese has been four years in the making at Belton Farm in
Shropshire.
The unique recipe has resulted in a cheese that is russet in colour, with a rugged-
mouth feel and a hint of 'crunch'.
Similar to red Leicester but with more punch and mouth feel.

Served with oat biscuits and fig chutney

3 cheeses 7.95 5 cheeses 10.95

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SET MENU



AVAILABLE TUESDAY – SATURDAY LUNCH

2 Courses £14.95 Per Person

3 Courses £19.95 Per Person

STARTERS

CRISPY WHITEBAIT smoked paprika mayo, lime

SOUP OF THE DAY freshly baked bread (gfo) (v)

FOCACCIA BREADED MOZZERELLA sweet tomato chutney, balsamic glaze (v)

WILD MUSHROOM BRUSCHETTA baby leaf salad (v)

MAINS

BREADED WHOLETAIL SCAMPI hand cut chips, mushy peas

PAN FRIED LAMBS LIVER bacon bubble and squeak, onion gravy, market vegetables (gf)

BEDFORDSHIRE HONEY GLAZED HAM hand cut chips, free range eggs, baby leaf salad (gf)

SWEET POTATO & CHICKPEA CURRY basmati rice, garlic flatbread (gf) (v)

WOODVIEW CUMBERLAND SWIRL creamed mash potato, market vegetables, onion gravy

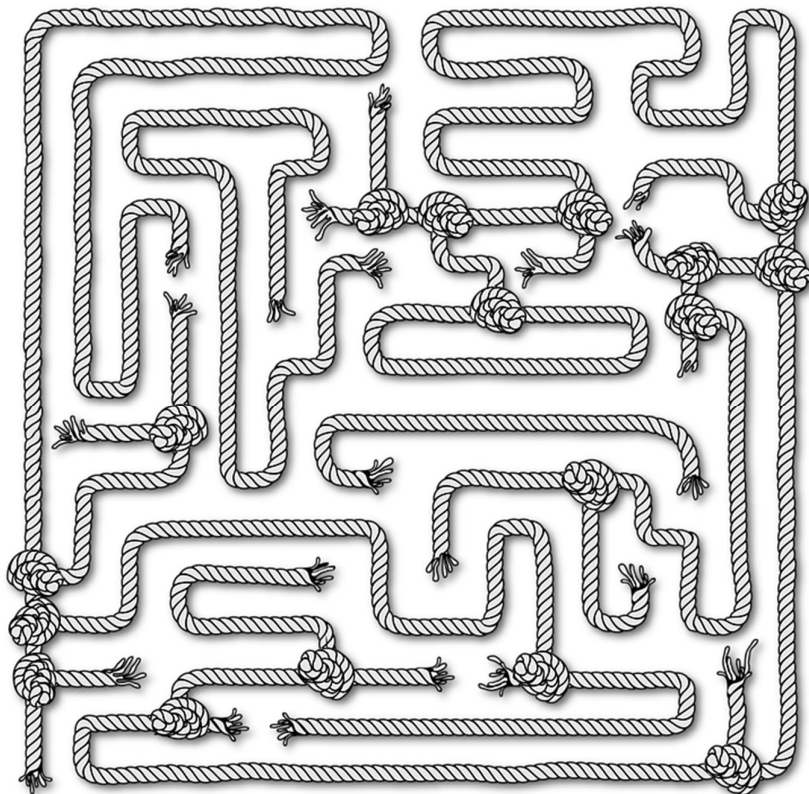
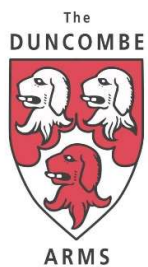
DESSERTS

APPLE & RHUBARB CRUMBLE custard or ice cream

STICKY TOFFEE PUDDING Maynard's vanilla ice cream, Toffee sauce

MAYNARD'S ICE CREAM two scoops from a choice of vanilla, chocolate or strawberry (gf)

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CHILDRENS MENU

STARTER

Garlic Bread 3.0

Vegetable Sticks 3.0

MAIN

Cheese and Ham Pasta 6.0

Scampi, chips and peas 5.5

Beef Burger, chips, Salad 6.0

Sausages, Mash and Veg 7.0

Roast Dinner (Sunday only) 7.0

DESSERTS

Sticky Toffee Pudding, ice cream 4.95

Apple and rhubarb crumble, custard 3.95

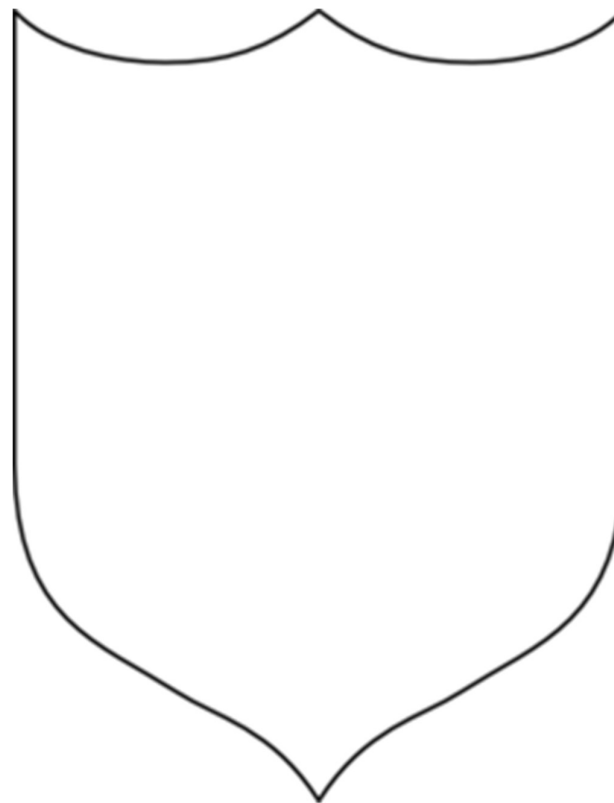
2 Scoop Ice cream – Vanilla, Chocolate, Strawberry 3.50

B L F J E E U R
 H A O F B R G D
 Q Z O U M P Y I
 Q K D K O Y H N
 A A K A C O D N
 Y P U B N W O E
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DUNCOMBE
PUB
FOOD
CHEF
DINNER
LUNCH
EAT
WARESLEY
DESSERT
FAMILY

Competition time!

Design your own coat of arms, when you are done, hand it into a member of staff to enter our competition. If you win, you will have your design displayed on our Facebook page as well as winning a 2 for 1 main course voucher for Mum and Dad!



YOUR NAME:

MUM AND DADS NAME:

EMAIL ADDRESS:

TELEPHONE NUMBER:



WINE

RED

	175ml	250ml	Bottle
CASTILLO DE BENIZAR TEMPRANILLO – LA MANCHA, SPAIN 13% ABV Intense cherry red colour with tinges of violet. It has an elegant aroma of wild fruits such as cherries, blackberries and blackcurrants.	5	6	17
GRAN VERANO CABERNET SAUVIGNON – CENTRAL VALLEY, CHILE 14% ABV A delicious rounded taste, forward red fruit flavours and sweet tannins are followed by a fresh, balanced finish.	5.5	7	19
LA RESERVE DE REFEGUE MERLOT – FRANCE 13% ABV The grapes in this wine are harvested at full maturity in order to obtain optimum mellowness and concentration. Intense aromas of ripe red and black fruits developing notes of cherry jam.	6	8	22
PASCUAL TOSO MALBEC – MENDOZA ARGENTINA 13.5% ABV Ripe fruits on the nose with aromas of plums and quince and a touch of elegant oak. Blackberry and liquorice on the palate lead to a rich and long finish with smoky accents of vanilla and lingering oak.	7.5	9.5	28
TERRE AVARE PUGLIA PRIMITIVO – PUGLIA, ITALY Full-bodied with firm tannins, this wine is well balanced with lots of ripe fruit flavors.			25
STONEMASON SHIRAZ – CURRENCY CREEK, AUSTRALIA This shiraz emits dark cherry, anise and cedar aromas, with a soft, full approachable palate of plum and mulberry.			27
PINOT NOIR RESERVA – SAN ANTONIO VALLEY Huaquen pinot noir reserva wine possesses a clear and brilliant ruby red colour and emphasizes aromas of cherries and raspberries well combined with soft notes of oak.			32
HAUT-MEDOC – BORDEAUX, FRANCE A medium-bodied Bordeaux showing concentrated fruit aromas backed by delicate woody notes. In the mouth is has good freshness, while the structure shows high quality tannins. Nicely balanced, velvety and powerful.			35

ROSE

	175ml	250ml	Bottle
MARCHESINI PINOT GRIGIO ROSE – VENETO, ITALY 12% ABV A copper pink rosé from Northern Italy's Venezie region. Dry and subtly flavoured raspberry and apple scented rose.	5	6.50	19
WILDWOOD ZINFANDEL ROSE – CALIFORNIA, AMERICA 10.5% ABV A youthful wine with aromas of fresh cherries and watermelon. On the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.	5.50	6.95	19.50

Wine is served by the glass in measures of 125ml, 175ml, 250ml. You must be 18 or over to consume alcohol on these premises.

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WINE

WHITE

	175ml	250ml	Bottle
CASTILLO DE BENIZAR MACABEO – LA MANCHA, SPAIN 11.5% ABV	5	6	17
Single variety wine selected from the best vineyards in La Mancha. It has an elegant and fruity aroma with a beautiful floral touch.			
GURU CHENIN BLANC HOOPENBERG – SOUTH AFRICA 13.5% ABV	5	6.50	19
A refreshing, fragrant summer wine with notes of lychee and kiwi. A good balance of fruit and acidity on the mid-palate with a clean finish.			
MARCHESINI PINOT GRIGIO PAVIA TIPICA - ITALY 11.5% ABV	6	7.50	22
An easy drinking crisp dry wine with light fruity flavours of peaches and pears, with a hint of nuttiness on the finish.			
LES ROCHETTES SAUVIGNON TOURAINE - LOIRE, FRANCE 12% ABV	6.50	8	24
Bright green hues are visible in the colour. The nose has notes of nut and fruit which develops into a bright palate of ripe fruit. The finish of this wine has a slight citrus peel bitterness to it. A crisp and dry Loire Valley Sauvignon in a similar style to Sancerre.			
APALTAGUA CHARDONNAY RESERVA – CASABLANCA VALLEY, CHILE			26
Pale yellow hues with the aromatics of passion fruit and pineapple. Hints of lemon peel and melon on the mouth. A superb clean and bright white wine.			
TASTET ‘TRINQUET’ COLOMBARD & MANSENG – COTE DE GASCogne, FRANCE			27
This blend is a wine of fresh and fruity pleasure that combines flavour and elegance. Lively, light and fruity with floral and citrus aromas.			
MACON-VILLAGES PERELLES – BURGUNDY, FRANCE			30
A superb golden colour with subtle shades of green. When young it displays perfumes of sprig flowers and exotic fruits, later revealing aromas of dried fruit and toasted bread. In the mouth it is flattering, supple and mellow.			
SANCERRE ‘COTE DES EMBOUFFANTS’ – LOIRE, FRANCE			32
This unoaked wine has a great typicity with well balanced sauvignon aromas and flavours. An excellent bouquet around the mouth with good intensity, a fresh and fruity taste with a dry finish.			

FIZZ

	125ml	175ml	Bottle
TERREDIRAI PROSECCO EXTRA DRY - TREVISO, ITALY 11.5% ABV	5.50	6.95	26
Elegant and stylish, with delicate aromas of green apple, succulent grapefruit and citrus notes. Balanced, with fine bubbles and an attractively crisp finish			
GUSTAVE ROCHE BRUT CHAMPAGNE - CHAMPAGNE, FRANCE			55
A delicious Champagne from this family owned boutique producer. A mix of white fleshed fruits, floral notes with a herbal touch on the nose.			

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