

THE DUNCOMBE ARMS

SPOTLIGHT REVIEW



Address: [Main Road, Ellastone, Ashbourne DE6 2GZ](#)

Date of visit: **Thursday 19 September 2024**

Time: **19:30**

After a scenic drive through the Derbyshire Dales we arrived at The Duncombe Arms, Ellastone. A sneak peak around the beautiful conservatory area and grounds confirmed we were in for a real treat. We were keen to get inside and see why it had retained its Michelin Bib Gourmand for a fourth year.

We were warmly greeted by General Manager, James, who made us feel at home straight away (and took very good care of us for the rest of our evening). After a drink at the bar we were shown to our table. The uber-talented chef, Scott, delivered some very tasty snacks of Beer Battered Pickles with Duncombe Ale mustard Mayo and Smoked Mackerel briquettes with fennel seed crackers to sample while perusing the menu. We were spoilt for choice and it was one of those 'I want to try it all' moments! But on to what we chose...

TO START

- Cornish white crab, brown crab crumpet, lemon mayo, mixed baby cress
- Wine pairing of Chablis Domaine Brigitte Cereal, Burgundy, France

FOR MAIN

- Pan Roasted Hake, octopus, butter bean & tomato stew, bisque sauce
- Duncombe Fish Pie - Cod, salmon, king prawn, shellfish sauce, buttered green vegetables

SIDES

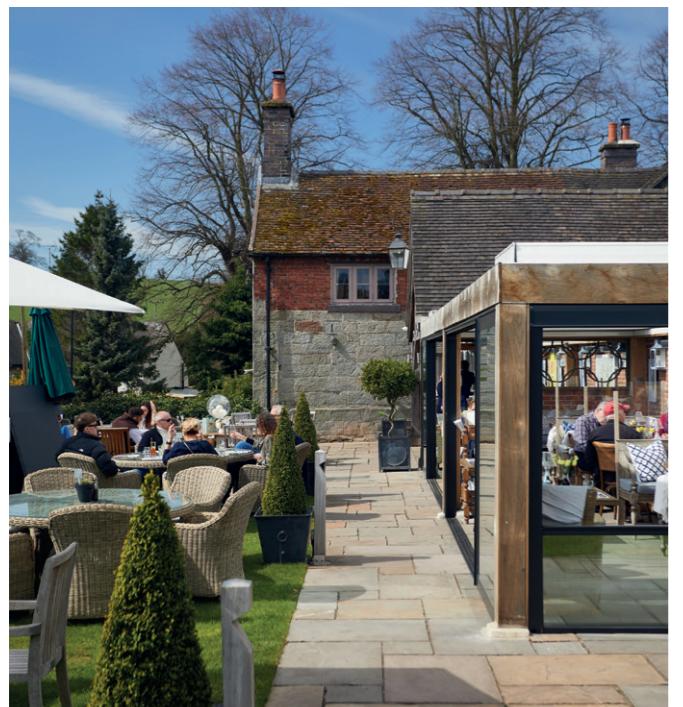
- Minted seasonal greens
- Roasted hispi cabbage, walnut & parmesan

TO FINISH

- Chocolate choux bun, honeycomb ice cream
- Americano
- Amaretto Coffee

The most apparent thing from start to finish was the quality and freshness of ingredients. The menu had a fantastic selection of dishes and everything (literally everything) we sampled was bursting with flavour and cooked to perfection. If you're foodies like us, you'll love this place. We left and all we could talk about was coming back to sample the rest of the menu. Next time we'll be trying the infamous Tart Tatin for sure. We were unable to stop on this occasion but also worth noting the Duncombe Arms has a fantastic hotel room offering.

Can't rate this place highly enough, we both thoroughly enjoyed!



Fine dining

Gastro

Swealthy tried & tested
(within last 6 months)

Swealthy loves:

drink menu

food menu

One to watch!