



THE DUKE OF CAMBRIDGE ORGANIC PUB

EXAMPLE SPRING MENU

STARTERS

- Marinated Alham Wood mozzarella with asparagus, little gem salad and pesto £8.25
- Grilled halloumi with spring onion salad and lemon dressing £7.75
- Smoked mackerel with purple sprouting broccoli, pickled cucumber and boiled egg £8.
- Spicy chickpea and chicken soup £5.00 /£6.00
- Mussels in tomato, chorizo and ale sauce with garlic toast £8.75
- Chicken liver and whisky pate with pickled beetroot, red cabbage and toast £8.75

MAINS

- Welsh goats cheese with roast chestnut mushrooms, Jerusalem artichokes, rocket and roasted almonds £13.00
- Chickpea and coriander cake with tomato sauce, rocket and carrot salsa £12.75
- MSC Dover Sole with savoy cabbage, Pancetta and sautéed potatoes £16.75
- Beer battered pollack with chips, mushy peas and tartar sauce £14.25
- Oat coated herring with lyonnaise potatoes and salsa verde £15.
- Game burger with red cabbage coleslaw, pickled cucumber and chips £14.75
- Char grilled sirloin steak with roast beetroot, potatoes and sorrel anchovy butter £17.25

DESSERTS

- Walnut and maple syrup tart with chocolate ice cream £6.25
- Marmalade bread and butter pudding £6.00
- Crème caramel with brandy snaps £5.50
- Rhubarb fool with coconut macaroon £5.50
- Rhubarb oat crumble with custard £6.00

British cheeses with onion marmalade and oat cakes

Alham Wood Iambore £3.75

Finn £3.75

Cornish brie £3.75

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