



THE DUKE OF CAMBRIDGE ORGANIC PUB

EXAMPLE SUMMER MENU



STARTERS

- Gazpacho with mint salsa £4.00 / £5.00
Pea, broad bean and asparagus salad with Alham Wood ricotta £8.00
House pickled herring with potato caper and horse radish £8.25
Pan-fried cuttlefish with gremolata £9.00
Pork rilletes on toast with pickled cucumber £7.75
Beef carpaccio with radish, rocket and pickled red onion £8.50

MAINS

- Asparagus and confit summer garlic risotto with ewe's cheese £12.75
Potato, aubergine, red pepper and feta gratin with watercress pea sprout salad £12.50
Sardines with lentils and braised radicchio with mint and anchovy salsa £14.25
Whole lemon sole with fresh peas, broad beans, bacon and cider sauce £19.75
Chicken and mushroom pie with buttered mange tout and chard £13.75
Rack of lamb with jersey royals, runner beans and salsa verde £18.50

DESSERTS

- Apricot cheesecake £6.00
Strawberry and raspberry trifle £6.25
Lavender crème brulee £6.00
Cherry tart with vanilla and amaretto ice cream £6.50
- British cheeses with pickled cucumber and toasted rye bread
Alham Wood Caerphilly £3.75
Alham wood Junas £3.75
Stichelton £3.75



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