



THE DUKE OF CAMBRIDGE ORGANIC PUB

EXAMPLE WINTER MENU



STARTERS

- Beetroot and cumin seed soup with crème fraiche £5.50 / £6.50
- Stichelton, pear, walnut and chicory salad £8.50
- Langoustine with aioli and grilled bread £10.75
- Smoked sprats with beetroot, apple and watercress and horse radish £8.50
- Sautéed chicken livers with pink fir apple potatoes, onion and bacon with sherry vinaigrette £9.00
- Pigeon breast wrapped in bacon with brussel sprouts and chestnuts £9.25

MAINS

- Mushroom and cavalo nero lasagne with beetroot and watercress salad £13.50
- Savoury butternut squash, almond and mascarpone with 'cheesecake' with watercress and balsamic £12.75
- Fillet of pollack with creamy butterbean cassoulet, spinach and pepper – olive salsa £16.75
- Darn of gurnard with roast butternut squash, mushrooms and romansca sauce £19.50
- Slow roast mutton with rosemary and garlic roasted potatoes and swedes with buttered savoy cabbage £16.00
- Rabbit and red wine stew with bubble and squeak £16.75

DESSERTS

- Sticky toffee pudding with butterscotch sauce £7.00
- Warm chocolate and nut brownie with coffee and rum ice cream £6.75
- Treacle tart with cream £6.50
- Mince meat and almond tart with cinnamon and mascarpone £6.25

British cheese plate with quince jelly and oat cakes:

- Neals Yard St Tola £4.00
- Stichelton £4.00
- Alham Wood Junas £4.00



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