

THE DUKE ORGANIC



THE DUKE ORGANIC

Britain's first organic gastropub, based in Islington with welcoming main pub room and conservatory-style restaurant room.

Certified by the Soil Association since 1998, it was acquired by The Culpeper Family in 2019. The Duke is committed to seasonal, organic cooking and producers, short supply chains and staying mindful of our environmental impact across the business.

You'll find the costs, capacities and sample menus in the following pages.

For all enquiries contact events@dukeorganic.co.uk

30 St Peters Street, N1 8JT



DUKE CONSERVATORY

A bright, airy room with conservatory glass ceiling, hidden nooks and lively plants. Lots of options for table arrangements and close to the kitchen action. See sample menu on p.6.

Conservatory private lunch

Covers: 22-45

Min spend: £500-£2.5k

2 course set menu: £35 pp

3 course set menu: £50 pp

Conservatory private dinner

Covers: 22-45

Min spend: £1k-£4k

3 course set menu: £50 pp



WHOLE PUB

The main pub room is full of character. A flexible space with lovely wooden furniture, warm lighting from coloured enamel lights and reclaimed wooden counter seating in the windows. See sample menu on p.6.

Whole pub lunch

Covers: 40-150

Min spend: £2k-£6k

3 course set menu: £50 pp

Whole pub dinner

Covers: 46-150

Min spend: £4k-£10k

3 course set menu: £50 pp





Day to Night at the Duke

DUKE ORGANIC

Sample Menu

We take pride in our independent suppliers, working only with those who use the best organic and sustainable methods.

Groups up to 45 guests can order individually. For groups of 46+ the food will be served family style, with the host choosing 1-2 menu items for each course.

Start

Finocchiona, Celeriac Remoulade

Spiced Parsnip Soup, Sourdough

Sriracha Brown Crab on Toast

Burrata Murgia, Charred Broccoli, Romesco

Beetroot, Radicchio, Blackberry Vinaigrette, Almonds

Creel Caught Hebridean Langoustines, Aioli

Mains

Courgette Gratin, Taleggio & Leaves

Rhug Estate Chicken & Leek Pie, Greens Provencal Fish

Stew, Rouille & Croutons

Venison & Short Rib Scrumpet, Taleggio, Remoulade

Pudding

Basque Cheesecake, Prune & Seville Orange Chocolate Cremeux or Brownie, Chocolate Sauce

Winter Crumble, Apple, Rosehip, Ivy House Cream

Sticky Toffee Pudding, Caramel Sauce

Caws Cenarth Organic Cheeses served with Muscat Grape Chutney & Biscuits



DUKE WEDDINGS

The Duke is a special place for weddings.

We can do weddings in either the conservatory for up to 45 guests or the whole pub for up to 150.

We can also help with local florist connections, bespoke candles, music, menus and drinks, if that suits.



THANK YOU.

For all your questions, ideas and
wishes please contact

events@dukeorganic.co.uk

And we will be happy to help

Or check out the rest of our family

CULPEPER

THE DUKE ORGANIC

THE BUXTON

**THE
GREEN**
CLAYTONWELL

