

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

Please note, minimum spend is dependent on day of the week and season.



PRIVATE DINING

A bright, airy room with conservatory glass ceiling, hidden nooks and lively plants. Lots of options for table arrangements and with multiple linen curtains that can be used to create intimate private dining areas.

Private dining lunch

Covers: 8-22

Min spend: £500-£1500k

3 course set menu: £50 pp

Private dining dinner

Covers: 8-22

Min spend: £500-£2k

3 course set menu: £50 pp

Please note, minimum spend is dependent on day of the week and season.



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-£7k

3 course set menu: £50 pp

Whole pub dinner

Covers: 46-150

Min spend: £4k-£13k

3 course set menu: £50 pp

Please note, minimum spend is dependent on day of the week and season.





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 Scrumptet, 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
CLERKENWELL

