

# THE DUKE ORGANIC

## Sample June Sunday Menu

### Snacks

WildFarmed Sourdough, Black Olive Jam	6.5
Roasted Almonds	6
Marinated Olives	6
Globe Artichoke, Mustard Dressing	6

### Smaller Plates

Diver Caught Scallop, Garlic Butter	7ea
Watermelon Gazpacho, Sourdough	9
Burrata Murgia, Marmonde Tomato, Pesto	14
Cucumber, Radish & Labneh Salad, Sesame Dukkah	11
Siracha Brown Crab On Toast	12.5
Grilled Asparagus, Ajo Blanco, Gremolata	12

### Sunday Roasts

*Roasts served with Rosemary & Garlic Roast Potatoes, Roasted Cauliflower, Sauerkraut, Seasonal Greens, Lovage Puree*

Rhug Estate Lamb, Gravy & Yorkshire Pudding	30
Rhug Estate Chicken, Gravy & Yorkshire Pudding	27.5
Roasted Red Pepper, Ratatouille, Gravy & Yorkshire Pudding	24
Day Boat Catch, Mojo Verde	25

### Side Vegetables

Roast Potatoes	6.5
Seasonal Greens	6
Extra Gravy or Yorkie	2

### Desserts & Cheeses

Basque Cheesecake, Blueberry	10
Sticky Toffee Pudding, Caramel Sauce	10
Montezuma Chocolate Cremeux, Hazelnut	9
Apple & Rhubarb Crumble, Crene Fraiche	9
Almond Tart, Strawberry, Creme Fraiche	9
Caws Cenarth Organic Cheese Board: Soft, Washed Rind, Blue, Caerfilli served with Apple Chutney & Biscuits	16 5ea