

THE DUKE ORGANIC

Sample June Dinner Menu

Snacks

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

Smaller Plates

Diver Caught Scallop, Garlic Butter	7ea
Watermelon Gazpacho, Sourdough	9
Grilled Asparagus, Ajo Blanco, Toasted Almond, Gremolata	12
Burrata Murgia, Marmonde Tomatoes, Pesto	14
Siracha Brown Crab on Toast	12.5
Cucumber, Radish & Labneh, Sesame Dukka	11

Main Courses

Rhug Estate Lamb, Ratatouille, Pine Nut	30
Cornish Octopus, Risotto, Spring Vegetables	28
Cretan Fava, Roasted Vegetables, Preserved Lemons	24
360g Rhug Estate Ribeye, Sauteed Mushrooms, Garlic Butter	56

Side Vegetables

Patatas Mojo Aioli	6.5
Seasonal Greens	6
Mixed Leaves Salad, Elderberry Dressing	6

Desserts & Cheeses

Apple & Rhubarb Crumble, Ivy House Cream	9
Basque Cheesecake, Blueberry Compote	10
Montezuma Chocolate Cremeux, Hazelnuts	10
Sticky Toffee Pudding, Crème Fraiche	10

Caws Cenarth Cheese Board: Soft, Washed Rind, Blue, Caerfilli served with Chutney & Biscuits	16 6ea
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