

Christmas at
THE DUKE ORGANIC



ABOUT

THE DUKE ORGANIC

The Duke of Cambridge is Britain's first organic pub, based in Islington. Certified by the Soil Association since 1998 and still going strong. We take transparency in the supply chain very seriously and have well established relationships with independent suppliers who use the best organic and sustainable methods available.

From our ethically reared meat to our small-producer wine list, we take pride in serving the very best local produce that is good for you, as well as the planet.

We are part of The Culpeper Family Hospitality Group, with three pub siblings across East and North London. (The Culpeper in Spitalfields, The Buxton in Brick Lane and The Green in Clerkenwell).

30 St Peters Street, N1 8JT



We are pleased to be taking reservations for Christmas 2026

23rd November - 23rd December

Minimum table booking - 6 people

We can accommodate groups of up to 110 seated, or 150 standing.

BOOKING CONFIRMATION & CANCELLATION POLICY

Excluding full private events, we will not require a deposit, but we will need credit card details to confirm any booking.

You will not be charged anything prior to your reservation.

If you cancel less than one month before your booking, you may be charged up to the full amount of the full menu price, or the guaranteed minimum spend for private events.

Your Pre-Order, final guest count and any dietary requirements should be emailed to us no later than one month prior to your booking.

To make your booking please contact us at events@dukeorganic.co.uk.

Please be aware that all bookings are arranged on a first come first serve basis.

We suggest booking early to avoid disappointment.

CHRISTMAS MENU

We would be very happy to help you and your guests with any dietary requirements - just let us know when emailing in your Pre-Order Sheet.

AVAILABILITY:

Monday to Saturday
23rd November - 23rd December
Lunch: 12pm-4pm
(Last booking 2pm)
Dinner: 6pm-11pm
(Last booking 8pm)

We'll also have plenty of wine in stock for you to order on the day, but if you would like something specific from our list you can pre-order when you submit your menu choices to us in November.

GET IN TOUCH:

For further enquiries, or to book us for your next meeting, dinner or event, please **contact events@dukeorganic.co.uk**

THE DUKE ORGANIC

Christmas 2026

£55 per person

Champagne on arrival £15 per person

Sourdough, Olive Jam £6.5

Almonds or Olives £6.5

Roasted Beetroot Salad, Almonds
Spiced Brown Crab, Toast
Carrot & Coriander Soup
Burrata, Romesco Sauce, Cavolo Nero (£5 supplement)

Rhug Estate Chicken, Roasted Roots, Gravy
Day Boat Fish, Provencale Sauce
Roasted Squash, Wild Mushroom & Oat Stuffing
Angus Beef, Celeriac, Red Wine Sauce (£10 supplement)

Sprouts
Roast Potatoes, Rosemary & Garlic

Montezuma Chocolate Crèmeux
Basque Cheesecake
Sticky Toffee Christmas Pudding

Cheese Selection, Chutney & Biscuits £17.5
(Serves 3-4)

A service charge of 12.5% will be added to the bill.
Please ask for details of allergens.



The image shows the interior of a restaurant with white stone walls, a wooden floor, and a vaulted ceiling with exposed beams and string lights. Several wooden tables are set with glassware and cutlery. A large poster on the back wall lists organic suppliers. The text 'Merry Christmas from THE DUKE ORGANIC' is overlaid in the center.

Merry Christmas
from
THE DUKE ORGANIC

The Duke Organic
30 St Peters Street
London N1 8JT

✉ events@dukeorganic.co.uk

🌐 www.dukeorganic.co.uk

📷 [@thedukeorganic](https://www.instagram.com/thedukeorganic)