

THE DUKE ORGANIC

Snacks

WildFarmed Sourdough, Black Olive Jam	6.5
Roasted Agroforestry Almonds	6
Marinated Olives	6
Diver Caught Scallop, Garlic Butter	7ea

Smaller Plates

Squash Soup, Chilli & Sage, Sourdough	9
Fennel Salami, Remoulade	10
Cauliflower Salad, Black Garlic & Hazelnut	12
Burrata Murgia, Romesco Sauce	14
Siracha Brown Crab on Toast	12.5
Cucumber, Radish & Labneh Salad, Sesame Dukka	11
Watermelon & Cucumber Salad	10

Main Courses

Rhug Estate Lamb, White Bean Stew	32
Line Caught Mackerel, Piperade, Salsa Verde, Toasted Almonds	28
Caponata, Polenta & Pinenut Cream	25
360 Rhug Estate Ribeye Steak, Garlic Butter	56

TUESDAY NIGHT STEAK FOR TWO

360g Rhug Estate Ribeye, Selection Of Sides & Bottle of Red Wine	75
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Sides

Patatas Mojo, Aioli	6.5
Seasonal Greens	6
Tomato Salad, Pesto	6

Desserts & Cheeses

Apple & Plum Crumble, Ivy House Cream	9
Basque Cheesecake, Blueberry	10
Montezuma Chocolate Cremeux, Hazelnut	10
Sticky Toffee Pudding, Crème Fraiche	10
Caws Cenarth Cheese Board: Soft, Washed Rind, Blue, Caerfilli served with Chutney & Biscuits	16 6ea

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