

THE DUKE ORGANIC

Set Lunch - 2 courses £15 / 3 courses £20
dishes in bold

SNACKS

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

SMALLER PLATES

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

MAIN COURSES

Rhug Estate Chicken Leg, White Bean Stew	28
Diver Caught Scallop, Saffron Risotto, Chorizo	32
Caponata, Polenta & Pinenut Cream	18
360 Rhug Estate Ribeye Steak, Garlic Butter	56

SIDES

Patatas, Mojo & Aioli	6.5
Tenderstem Broccoli	6
Mixed Leaves, Elderberry Dressing	6

DESSERTS & CHEESES

Apple & Plum Crumble, Ivy House Cream	9
Basque Cheesecake, Blueberry Coulis	10
Sticky Toffee Pudding, Crème Fraiche	10
Montezuma Chocolate Cremeux, Hazelnut	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*