Sunday 15th November

THE DUKE ORGANIC

30 St Peter's St, N1 8JT

Duke Bloody Mary
10.75

White Negroni
12

NV Catherine & Pierre Breton, Crémant de Loire
10.5

Black Isle Organic Blonde Lager (330ml)
6.8

Wildfarmed Sourdough, Black Olive Jam	6.5
Roasted Agroforestry Almonds	6
Marinated Olives	6
Roasted Squash Soup, Chilli & Sage, Sourdough	9
Burrata Murgia, Romesco Sauce, Tomato	14
Radicchio Salad, Ajo Blanco, Plum Dressing, Almonds	11
Salami Finocchiona, Remoulade	11
Siracha Brown Crab on Toast	12.5
Cauliflower Salad, Blak Garlic & Hazelnut	12

Sunday Roast

Roasts served with Rosemary & Garlic Roast Potatoes, Roasted Roots, Seasonal Greens, Red Sauerkraut, Cauliflower Puree

Rhug Estate Beef, Gravy, Yorkshire Pudding	30
Rhug Estate Chicken, Gravy, Yorkshire Pudding	30
Roasted Squash, Caponata, Yorkshire Pudding	24
Cornish Day Boat Fish, Salsa Verde	26
Roast Potatoes	6.5
Seasonal Greens	6.5
Extra Gravy or Yorkie	2

Please ask for details of allergens. A discretionary service charge of 12.5% will be added to your bill. Please note we are a cashless venue