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

Smaller Plates

Three Diver Caught Scallops, Garlic Butter	21
Radicchio Salad, Plum Dressing, Ajo Blanco, Almonds	11
Roasted Squash Soup, Chilli & Sage, Sourdough	**9**
Cauliflower Salad, Black Garlic & Hazelnut	12
Burrata Murgia, Romesco, Heritage Tomatoes	14
Siracha Brown Crab on Toast	12.5
Fennel Salami, Remoulade	10

Main Courses

Braised Rhug Estate Lamb & Bean Stew	30
Cornish Pot Caught Octopus, Saffron Risotto, Chorizo	30
Caponata, Polenta & Pinenut Cream	**18**
Chicken & Chantarelle Pie, Mash Top, Greens	26.5
380gr/400gr Rhug Estate Ribeye Steak, Garlic Butter (***to share***)	60/64
Beef & Taleggio Bun, Mustard & Pickles	14

Sides

Patatas, Mojo & Aioli	6.5
Seasonal Greens	6
Braised Red Sauerkraut	6

Desserts & Cheeses

Seasonal Fruit Crumble, Ivy House Cream	**9**
Sticky Toffee Pudding, Caramel Sauce	10
Montezuma Chocolate Cremeux, Hazelnut	10
Basque Cheesecake, Fig Compote	10

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

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