THE DUKE ORGANIC

Snacks

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

Smaller Plates

Roasted Squash Soup, Chilli & Sage, Sourdough	9
Cauliflower Salad, Black Garlic & Hazelnut	12
Burrata Murgia, Romesco, Cavolo Nero	14
Siracha Brown Crab on Toast	12.5
Fennel Salami, Remoulade	12
Radicchio, Plum Dressing, Ajo Blanco, Almonds	11

Main Courses

Braised Rhug Estate Lamb, White Bean Stew	30
Cornish Day Boat Fish, Saffron Risotto, Chorizo	30
Caponata, Polenta & Pumpkin Cream	25
380gr Rhug Estate Ribeye Steak, Garlic Butter	60
Chicken & Chanterelle Pie, Mash Top, Greens	26.5

TUESDAY STEAK NIGHT SPECIAL:
360gr Rhug Estate Ribeye, Selection Of Sides & Bottle of Red **75**

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