



THE DUKE OF CAMBRIDGE ORGANIC PUB

EXAMPLE AUTUMN MENU



STARTERS

- Jerusalem artichoke and apple soup £4.00 / £5.00
Warm salad with feta, kalamata olives, oregano, and preserved lemon £8.00
Fish soup with mussels and aioli £5.00 / £6.00
House cured Gravavlax with potato and beetroot salad and sweet mustard sauce £8.75
Pan fried lamb liver with fried potato and bacon £9.50
Ham hock and mustard terrine with frisse and boiled egg £8.75

MAINS

- Cabbage leaves stuffed with Stilton, walnuts and Jerusalem artichokes £13.25
Risotto with roast autumn squash, Portobello mushrooms, spinach and goats cheese £12.75
Whole baked red mullet with creamed haricot beans, cavolo nero and salsa verde £19.25
Salt coley, parsley and confit garlic fritters with rocket and beetroot salad, caper and red onion salsa £14.25
Roast topside of beef with duck fat roasted potatoes, carrot puree, braised red cabbage, gravy, horseradish cream and Yorkshire pudding £17.50
Mutton, mushroom and red wine stew with braised pearl barley and curly kale £15.25

DESSERTS

- Poached pear with apple and preserved elderflower ice cream and coconut shortbread £6.50
Sweet pumpkin and goats cheese tart with cinnamon £6.00
Jam roly-poly with custard £6.25
Apple pie with cream £6.25

British cheese plate with apple and pear chutney and digestives:

- Alham Wood Caerphilly £3.75
Finn £3.75
Ashdown Forrester £3.75



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