



# THE DUKE OF CAMBRIDGE ORGANIC PUB

## EXAMPLE WINTER MENU



### STARTERS

- Beetroot and cumin seed soup with crème fraiche £4.00 / £5.00
- Stichelton, pear, walnut and chicory salad £7.50
- Langoustine with aioli and grilled bread £9.75
- Smoked sprats with beetroot, apple and watercress and horse radish £8.00
- Sautéed chicken livers with pink fir apple potatoes, onion and bacon with sherry vinaigrette £8.75
- Pigeon breast wrapped in bacon with brussel sprouts and chestnuts £9.00

### MAINS

- Mushroom and cavalo nero lasagne with beetroot and watercress salad £13.00
- Savoury butternut squash, almond and mascarpone with 'cheesecake' with watercress and balsamic £12.50
- Fillet of pollack with creamy butterbean cassoulet, spinach and pepper – olive salsa £15.50
- Darn of gurnard with roast butternut squash, mushrooms and romansca sauce £16.00
- Slow roast mutton with rosemary and garlic roasted potatoes and Swedes with buttered savoy cabbage £15.25
- Rabbit and red wine stew with bubble and squeak £13.75

### DESSERTS

- Sticky toffee pudding with butterscotch sauce £6.50
- Warm chocolate and nut brownie with coffee and rum ice cream £6.00
- Treacle tart with cream £6.50
- Mince meat and almond tart with cinnamon and mascarpone £6.25

British cheese plate with quince jelly and oat cakes:

- St Tola £3.75
- Stichelton £3.75
- Alham Wood Junas £3.75



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30 St Peter's Street, Islington, London N1 8JT  
020 7359 3066 duke@dukeorganic.co.uk  
www.dukeorganic.co.uk

