



# THE DUKE OF CAMBRIDGE ORGANIC PUB

## EXAMPLE SUMMER MENU



### STARTERS

- Gazpacho with mint salsa £5.50 / £6.50  
Pea, broad bean and asparagus salad with Alham Wood ricotta £8.50  
House pickled herring with potato caper and horse radish £8.75  
Pan-fried cuttlefish with gremolata £9.00  
Pork rilletes on toast with pickled cucumber £8.25  
Beef carpaccio with radish, rocket and pickled red onion £8.75

### MAINS

- Asparagus and confit summer garlic risotto with ewe's cheese £13.75  
Potato, aubergine, red pepper and feta gratin with watercress pea sprout salad £13.50  
Sardines with lentils and braised radicchio with mint and anchovy salsa £15.25  
Whole lemon sole with fresh peas, broad beans, bacon and cider sauce £22.00  
Chicken and mushroom pie with buttered mange tout and chard £16.50  
Rack of lamb with jersey royals, runner beans and salsa verde £19.75

### DESSERTS

- Apricot cheesecake £6.50  
Strawberry and raspberry trifle £6.50  
Lavender crème brulee £6.25  
Cherry tart with vanilla and amaretto ice cream £6.75
- British cheeses with pickled cucumber and toasted rye bread  
Alham Wood Caerphilly £4.00  
Alham wood Junas £4.00  
Stichelton £4.00



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