

SNACKS

- Goat's cheese 'churros' truffle honey, goat's cheese salt (g) (d) (v) 40
- Wood fired garlic flatbread, piperade, pistachio & feta dip (g) (n) (d) (v) 40
- English breakfast 'tea & toast' bone marrow butter, gentleman's relish (g) (d) 35
- 'McWagyu' cheeseburger slider, sourdough brioche & sesame bun (g) (d) 40
- BBQ Portobello mushroom slider, English cheddar, pickles (g) (d) (v) 35

STARTERS

- Salad of snow peas, whipped ricotta, radishes & mint (d) (v) 75
- Italian beef tomato, burrata, 25 years aged balsamic, tomato salt (d) (v) 95
- Duck & foie gras terrine, 'apple crumble', cranberry jam, onion brioche (g) (n) (d) 95
- Wagyu steak tartare, sourdough toast, egg yolk jam, rocket & parmesan aioli (g) (d) 95
- Scallop ceviche, cucumber, apple, jalapeño, smoked almonds, sour cream (n) (d) 90
- Yellowfin tuna carpaccio, pickled kohlrabi, ginger, coriander & lime emulsion (g) 90

SOURDOUGH PIZZA

- Datterino tomatoes, buffalo mozzarella, capers, basil, salted ricotta (g) (d) (v) 85
- Roast mushroom, buffalo mozzarella, cep & truffle purée, taleggio (g) (d) (v) 95
- Braised wagyu beef, ricotta, smoked peppers, courgette & coriander (g) (d) 90
- Confit lamb shoulder, spiced aubergine, ras el hanout, mint yoghurt (g) (d) 90

“ FEED ME ”

Just say “feed me” & we'll serve up a selection of the Chefs' favorite dishes.

One menu to be selected by the whole table

MUNCHIES

4 courses
440 per person
735 with wine pairing

HUNGRY

6 courses
535 per person
930 with wine pairing

FAMISHED

8 courses
635 per person
1125 with wine pairing

MEAT

- Welsh lamb rump, Jersey potatoes, warm 'Caesar salad' mint sauce (g) (d) 175
- Corn-fed chicken breast, garlic mash, curly kale, leek & mushroom pie (g) (d) 155
- BBQ beef short-rib, 'cauliflower cheese', Granny Smith, charcuterie sauce (g) (d) 170
- 300g 'Black Onyx' ribeye steak, triple-cooked chips, peppercorn sauce, aioli (d) 240
- Beef Wellington (for 2), Cafe de Paris butter, 'cheesy chips', red wine sauce (g) (d) 450

SEAFOOD

- Fillet of Norwegian salmon, potato puree, barigoule artichokes (d) 160
- Line-caught wild bass, 'arroz negro' smoked peppers, gremolata, aioli (d) 195
- Atlantic cod, Parmesan & truffle gnocchi, leeks, hazelnut & caper butter (g) (n) (d) 165
- Traditional fish & chips, pea & mint puree, chunky tartare sauce, lemon (g) (d) 140

PASTA, RICE & VEG

- Tortellini of BBQ short-rib, celeriac, caramelised onions, egg yolk, truffle sauce (g) (d) 125
- Linguini of king crab, datterino tomatoes, butter-poached shrimps, shellfish bisque (g) (d) 155
- Risotto of butternut squash, pickled beets, pumpkin seeds, Roquefort, chicory (d) (v) 95
- Char-grilled aubergine, lentils, date jam, smoked almonds, pomegranate (n) (v) 95

SIDES

- Triple cooked chips (v) 45
- Creamy mashed potatoes (d) (v) 40
- Parmesan & truffle French fries (d) (v) 40
- Snow peas, almonds (n) (d) (v) 40
- Braised red cabbage (v) 40
- House salad (v) 40

SOCIAL CLUB

AED 390 - 3 COURSE SET MENU
INCLUSIVE OF UNLIMITED HOUSE
BEVERAGE FOR 3 HOURS
MON 18:00 - 22:45 & FRI 19:00 - 23:45

WELLINGTON TUESDAYS

AED 399 - BEEF WELLINGTON FOR 2
TO SHARE WITH A CARAFE OF
SOMMELIER SELECTED WINE
TUESDAY 18:00 - 22:45

LADIES NIGHT

3 COMPLIMENTARY DRINKS
50% OFF SELECTED BAR FOOD
(TUE & WED IN THE SOCIAL ROOM 18:00 - 23:00)
2 COURSES 200 - 3 COURSES 250
(IN THE RESTAURANT)
WEDNESDAY 18:00 - 22:45

FRIDAY BRUNCH

AED 290 SOFT
AED 395 HOUSE
AED 445 BUBBLY
AED 795 CHAMPAGNE
FRIDAY 13:00 - 16:00

SOCIAL ROAST

WAGYU BEEF, LAMB OR CHICKEN (g) (n) (d)
SERVED WITH ALL THE TRIMMINGS
1 MEAT AED 135
2 MEATS AED 155
3 MEATS AED 175
CAULIFLOWER AED 95
SATURDAY 13:00 - 22:45
SUNDAY 18:00 - 22:45