

SNACKS

Wood fired garlic flatbread, feta, piperade dip (v) 35

Goat's cheese 'churros' truffle honey, goat's cheese salt (v) 40

'English Breakfast tea & toast' mushroom, bone marrow, gentleman's relish 35/ person

'Social dog' duck & foie gras sausage, brioche & caramelized onions 59

Puffed charcoal & onion crackers, Parmesan aioli (v) 30

STARTERS

Salt baked beetroot & snow pea salad, whipped goat's cheese (v) 59

Hand-chopped beef tartare, horseradish cream, egg yolk jam, truffle & balsamic dressing 88

Hamachi ceviche, avocado puree, sunchokes, horseradish oil 110

Italian beef tomato, burrata, 25 years aged balsamic, tomato salt 93

Atlantic crab salad, nashi pear, lemon, brown crab on toast 113

Confit duck & foie gras terrine, truffled vegetables, yellow peach chutney (n) 93

Carpaccio of yellowfin tuna, pickled mouli, lime & coriander emulsion 83

SOURDOUGH PIZZA

Heritage tomato, Mozzarella, charred onions, basil, salted ricotta (v) 83

Reblochon cheese, Wagyu cecina, caramelised onions, rocket 88

Pulled lamb, basil pesto, chargrilled courgette & buffalo ricotta (n) 88

Roasted mushroom, black truffle, cep purée, taleggio cheese (v) 93

FEED ME

English Breakfast tea & toast

Mushroom, bone marrow, gentleman's relish
Valdo Spumanti, Prosecco, Veneto, Italy, Millesimato, NV

Italian beef tomato

Burrata, 25 year aged balsamic, tomato salt
Matua Valley, Sauvignon Blanc, Marlborough, New Zealand, 2016

Roasted sea bass

Confit potatoes, burnt leeks, lobster remoulade & consommé
Louis Latour, Chardonnay, "Chameroy", Burgundy, France, 2016

Grilled lamb rump

Courgette fritters, confit endive, pine nut purée
Famiglia Cielo, Corvina/Rondinella, Valpolicella Ripasso, Veneto, Italy, 2014

Greek yoghurt mousse

Coconut sorbet, coco nib crumble
Nederberg, Chenin Blanc, Noble Late Harvest, South Africa, 2017

Pollen Street Social Eton Mess

BeEton Mess

Four course menu – AED 450

Wine Pairing – AED 295

Six course menu – AED 550

Wine Pairing – AED 395

MAINS

Roasted Atlantic cod, confit leek & potato, shrimp, mussel chowder 162

Slow cooked chicken, leg chasseur, wild mushroom, onion 176

Roasted sea bass, confit potatoes, burnt leeks, lobster remoulade & consommé 186

Roasted salmon, fennel, tomato & dill, saffron butter sauce 157

Fish 'n' chips, mushy peas, tartare sauce 127

Beef Wellington 450g (for 2 people) 390

GRILL

Glazed lamb rump, courgette fritters, pine nut purée 166

Grilled veal chop, sweet ginger & apple slaw, mustard pomme purée 186

Tender Valley beef rib eye 300g, triple cooked chips, peppercorn & Béarnaise sauce 230

Côte de boeuf, peppercorn & Béarnaise sauce 600g (for 2 people) 484

Social burger, veal bacon, cheddar, pickled onions, lettuce, fries, social sauce 88

PASTA & RICE

Potato gnocchi, roasted pumpkin, ricotta, crispy sage & parmesan 93

Tortellini of scallops, lobster, courgette basil puree, lobster bisque 127

Charred sweetcorn risotto, pearl onion, wasabi mascarpone (v) 93

SIDES

Triple cooked chips (v) 44

Creamy mash potato (v) 35

Steamed beans (v) 35

Honey glazed carrots (v) 35

HAPPY HOUR

50% OFF SELECTED DRINKS
DAILY FROM 6:00 PM TO 8:00 PM
AVAILABLE IN THE BARS

SOCIAL CLUB

390 DHS - 3 COURSE SET MENU
INCLUSIVE OF UNLIMITED HOUSE
BEVERAGE FOR 3 HOURS
MONDAY & TUESDAY 7:00 pm to 10:00 pm

LADIES NIGHT

3 COMPLIMENTARY DRINKS
50% OFF FOOD
ASK WAITER FOR DETAILS
WEDNESDAY 8:00 pm to 11:00 pm

FRIDAY BRUNCH

AED 290 SOFT
AED 435 HOUSE
AED 485 BUBBLY
FRIDAY 1:00 pm to 4:00 pm

SATURDAY ROAST

ROAST BEEF, CHICKEN OR LAMB
(SERVED WITH TRADITIONAL TRIMMINGS)
1 MEAT 117 AED
2 MEAT 142 AED
3 MEAT 162 AED
SATURDAY 1:00 pm - 10:45 pm