

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
- 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
- Scallop ceviche, avocado purée, 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, pear chutney 93
- Carpaccio of yellowfin tuna, pickled mouli, lime & coriander emulsion 83

SOURDOUGH PIZZA

- Heritage tomato, Mozzarella, charred onions, basil, salted ricotta (v) 85
- Reblochon cheese, Wagyu cecina, caramelised onions, rocket 90
- Pulled lamb, basil pesto, chargrilled courgette & buffalo ricotta (n) 90
- Roasted mushroom, black truffle, cep purée, taleggio cheese (v) 95

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 (n) 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 sauce, 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, pearl onion basil puree, lobster bisque 127
- Charred sweetcorn risotto, wasabi mascarpone (v) 93

SIDES

- Triple cooked chips (v) 45
- Creamy mash potato (v) 35
- Steamed beans (v) 35
- Honey glazed carrots (v) 35

“ FEED ME ”

Just say “feed me & we’ll serve up a selection of chefs favorite dishes
One menu to be selected by the whole table

MUNCHIES
4 courses
440 per person
733 with wine pairing

HUNGRY
6 courses
537 per person
928 with wine pairing

FAMISHED
8 courses
635 per person
1123 with wine pairing

HAPPY HOUR

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

SOCIAL CLUB

AED 390 – 3 COURSE SET MENU
INCLUSIVE OF UNLIMITED HOUSE
BEVERAGE FOR 3 HOURS
MONDAY & TUESDAY 7:00 PM TO 10:00PM

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 AED 117
2 MEAT AED 142
3 MEAT AED 162
SATURDAY 1:00 PM – 10:45 PM