

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 60
- Puffed sage & onion crackers, Parmesan aioli (v,gf) 30

STARTERS

- Salad of snow peas, Persian feta, mint & radish (v) 60
- Hand-chopped beef tartare, horseradish cream, egg yolk jam, truffle & balsamic dressing 95
- Baked roasted beetroot salad, blue cheese, candy walnuts (v) 75
- Norwegian scallop, pickled kohlrabi, nashi pear, jalapeno granite 80
- Italian beef tomato, burrata, 25 years aged balsamic, tomato salt 95
- Atlantic crab, radish, lemon gel, brioche, crab bisque 115
- Confit duck & foie gras terrine crystalised almonds, cherry chutney (n) 95
- Roasted quail, leg lollipop, barley risotto, sunchoke artichoke purée 95

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
- Slow cooked beef brisket, roasted pepper relish, parmesan, parsley gremolata 95

FEED ME

Just say "feed me" & we'll serve up a selection of chefs favourite dishes One menu to be selected by the whole table

MUNCHIES

*4 courses
450 per person
750 with wine pairing*

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HUNGRY

*6 courses
550 per person
950 with wine pairing*

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FAMISHED

*8 courses
650 per person
1150 with wine pairing*

MAINS

- Scorched poached cod, Romanesco broccoli, shrimps & mussel velouté 165
- Slow cook chicken, onion & black garlic purée, broad beans, wild garlic velouté 180
- Roasted sea bass, confit potatoes, burnt leeks, lobster remoulade & consommé 190
- Herb crusted veal loin, braised ox cheek, confit carrot, caramelised pearl onion 180
- Roasted salmon, pea & mint risotto, lemon butter 160
- Fish 'n' chips, mushy peas, tartare sauce 130
- Roasted Barbary duck, berry purée, glazed onion, confit potato 190
- Beef Wellington 450g (for 2 people) 395

GRILL

- Glazed lamb rump, courgette fritters, pine nut purée 170
- Grilled veal chop, sweet ginger & apple slaw, mustard pomme purée 190
- Chargrilled tiger prawns, garlic butter, pak choi, lemon grass broth 175
- Black Onyx beef rib eye 300g, triple cooked chips, Béarnaise sauce 235
- Côte de boeuf, peppercorn sauce, Béarnaise sauce 600g (for 2 people) 495
- Social burger, veal bacon, cheddar, pickled onions, lettuce, fries, social sauce 95

PASTA & RICE

- Pumpkin risotto, ricotta cheese, wild mushrooms, pumpkin oil (v) 95
- Hand rolled linguine pasta, parmesan, autumn truffle (v) 95
- Oxtail ravioli, cep mushrooms, beef fat croutons, mustard cress 95

SIDES

- Triple cooked chips 45
- 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
only available in Social Room

SOCIAL CLUB

395 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
IN SOCIAL ROOM ONLY
WEDNESDAY 8:00 pm to 11:00 pm

FRIDAY BRUNCH

AED 295 SOFT
AED 445 HOUSE
AED 495 BUBBLY
FRIDAY 1:00 pm to 4:00 pm

SATURDAY ROAST

ROAST BEEF, CHICKEN OR LAMB
(SERVED WITH TRADITIONAL TRIMMINGS)
1 MEAT 119 AED
2 MEAT 145 AED
3 MEAT 175 AED
SATURDAY 1:00 pm - 10:45 pm