

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, crab bisque & Muscat vinegar 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

- Rack of lamb, braised shoulder shepherds pie, yoghurt mint sauce 185
- Roasted atlantic cod, squash glazed in dashi, squid & sea purslane sauce 165
- Steamed sea bass, cauliflower couscous, cucumber chutney 170
- Herb crusted veal loin, braised ox cheek, confit carrot, caramelised pearl onion 180
- Roasted turbot, polanaise, apple & turnip in miso & salsify puree 185
- 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
- Social burger, veal bacon, fries, social sauce 95
- Chargrilled tiger prawns, garlic butter, pak choi, lemon grass broth 175
- Black Onyx beef rib eye 300g, triple cooked chips, Béarnaise sauce 235
- Cote de boeuf, pepper sauce/bearnaise sauce 600g (for 2 people) 495

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
- Sweet corn fricassée (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

350 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 275 SOFT  
AED 395 HOUSE  
AED 445 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 12:00 - 3:00 pm  
7:00 - 10:00 pm