



Bursting with flavor and character, our menu is designed with a host of gastropub classics and hearty favorites such as Traditional British Roast, Sheperd's Pie, and Billionaire Burger.

Enjoy the views and indulge in our crafty cuisine while watching your favorite sports live across our 20 screens, or simply kick back and relax after 18. Either way, we can't wait to welcome you!

# BAR BITES

## *New* Oyster Rockefeller

4 fresh oysters baked with spinach, cheese and topped with salmon roe • **85** SDG

## *New* Lobster & Caviar

Lobster remoulade, caviar, yuzu, toasted brioche • **85** D G S M E R

## *New* Crispy Feta

Served with spicy chilli jam, artichoke pesto • **55** D G E S E N V

## *New* Pigs in a Blanket

Yorkshire pudding, Brie, onion-cranberry relish, mustard • **60** D G M E *Pork* خنزير

## Chicken Wings 8/16

Crispy wings tossed in your choice of sauce:  
Teriyaki | BBQ | Buffalo | Sriracha  
8 pieces • **58** | 16 pieces • **88** D S E S O G S

# LOADED CHIPS

## *New* BBQ Brisket

Hand cut chips, BBQ glazed beef brisket, cheddar, jalapenos • **60** D G S O C E S

## *New* Curry & Cheese

Crisp cut fries, chicken curry sauce, onion, tomato, coriander leaves, cheese • **60** D G N M

## Truffle Parmesan

Hand cut chips, truffle, parmesan with yoghurt dip • **55** D G V

## Supreme Melt Nachos

Tortilla chips, beef chilli con carne, cheddar, guacamole, tomato salsa, sour cream, jalapenos • **65** D G C E

G Gluten • D Dairy • E Eggs • SO Soy Beans • S Fish and/or Shellfish  
N Nuts • SE Sesame • M Mustard • CE Celery • V Vegetarian • R Raw

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# STARTERS

## *New* Baked Bone Marrow

Beef tartar and toasted baguette • 80

D G M E N R *Alcohol*

## *New* Char Grilled Chilli Octopus

Baked artichoke and pickled eggplant • 85

D G S

## *New* Padron Shrimps

Sautéed king prawn on garlic bread • 80 D G S *Alcohol*

## *New* Baked Camembert

Confit apples, confit grapes, crispy lavash • 75 D G V

## *New* Beef Carpaccio

Shaved black truffle, parmesan, arugula, pine seeds, crackers,  
extra virgin olive oil, aged balsamic • 90 D N R G

## Baked Escargots

Garlic-herb butter, Pernod, white wine • 90 S G D *Alcohol*

## Crispy Calamari

Spicy aioli, lemon wedges • 65 D G S E S O

## Deville Chicken

Crispy chicken tenders tossed in spicy mango sauce • 60

S E G S O

## *New* Chicken Liver & Foie Gras Parfait

Truffle butter, fig chutney, toasted brioche,  
petite salad • 75 G D E *Alcohol*

## *New* Cheese & Charcuterie

Beef bresaola, Wagyu Koppa, Pancetta, Salami,  
Smoked Cheddar, Brie, Danish blue, Gruyère,  
crackers, grape chutney, quince jelly • 115 D G N

## Tuna Crudo

Yellowfin tuna, cucumber, mango, celery, capers,  
lemon vinaigrette • 65 S C E R

## Oysters

Lemon wedges, shallot vinaigrette  
6 pieces • 98 | 12 pieces • 180 S R

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# SALADS

## *New* Smoked Salmon & Cucumber

Mache leaves, capers, confit cherry tomato, avocado, corn, dill cream, yuzu mustard dressing • **75** *S D M*

## *New* Prawn Cocktail

Baby gem lettuce, shaved cucumber, citrus segments, avocado, Marie Rose dressing • **72** *S E M G S O*

## *New* Tuna Cobb

Baby gem, iceberg lettuce, radish, avocado, cucumber, eggs, bottarga, wonton crisps, sherry vinaigrette • **68** *S G E M*

## *New* Smoked Duck

Lambs lettuce, spinach, puy lentil, maple roasted butternut squash, raspberry, toasted almonds, hazelnut vinaigrette • **70** *N M*

## Chicken Caesar

Romaine lettuce, boiled egg, anchovies, croutons, parmesan, beef bacon, caesar dressing • **70** *D G M E S O*

## Parma Ham

Lambs lettuce, strawberry, melon, parmesan, raspberry, focaccia dust, balsamic dressing • **75** *G D M Pork* **خنزير**

## Mediterranean Quinoa

Baby spinach, baby beets, carrots, roasted sweet potato, bell peppers, green beans, toasted pine seeds, basil pesto dressing • **60** *V N D*

# FAVORITE PASTAS

## Paccheri Truffle Alfredo

Mixed wild mushroom and creamy truffle sauce • **110** *G D V*

## Wagyu Beef Fettuccine

Wagyu carpaccio, slow cooked beef ragout, parmesan, wild rocca leaves • **125** *D G C E E R*

## Seafood Linguine

Calamari, mussels, prawns, clams, scallops, saffron, vine cherry tomato sauce • **110** *S G D Alcohol*

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# FLAT BREAD

## *New* Cheesy Madness

Blue cheese, brie, mozzarella, parmesan, toasted walnut, confit pear • 80 G D N V

## *New* Porcini Mushroom

Sautéed porcini, wild mushroom, beef bacon, shaved parmesan, wild baby rocca • 85 G D

## *New* Prawn & Bacon

Prawn, beef bacon, beef pancetta, kalamata olive, capers, tomato sauce, mozzarella • 85 G D S

## Smoked Brisket

BBQ sauce, red onion, sweet corn, piquillo pepper, cheddar, jalapenos • 85 G D S O

## Veal Pepperoni

Veal pepperoni, tomato sauce, mozzarella • 85 G D

## Margherita

Tomato sauce, mozzarella, sliced tomato • 75 G D V

## Serrano Ham & Chorizo

Artichoke hearts, tomato sauce, fresh mozzarella • 110  
G D Pork خنزير

# PORK CORNER

## *New* Dingly Pork Cutlet

Milanese style succulent pork chop, artichoke salad, mushroom gravy, fries • 130 D M G E C E Pork خنزير

## *New* Slow Roasted Pork Belly

Crispy skin, creamy mash, broccolini, carrot, pork jus  
Good for 2, a minimum of 25 minutes required for preparation • 125 D M G C E Pork خنزير Alcohol

## Scotch Egg

Mustard dip, petit salad • 60 G E S O M Pork خنزير

## All Day Breakfast

Pork sausage, pork bacon, black pudding, fried eggs, tomato, hashbrown, mushroom, baked beans, toast, orange juice, choice of tea or coffee • 85 D G E Pork خنزير

## Bangers & Mash

Apple and leek sausage accompanied by creamy mash, green peas, onion gravy • 95 D G Pork خنزير Alcohol

## BBQ Spareribs 6pc

Served with sweet potato fries, coleslaw • 98  
M G S O E S Pork خنزير

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# SPECIAL BURGERS

## *New* Billionaire Burger

24K Gold croissant, wagyu patty, foie gras, Monterey Jack, truffle butter, lettuce, tomato, mushroom, pickles • 120 *G D E*

## Classic Cheeseburger

Prime angus beef burger, cheddar, lettuce, tomato, gherkins, burger sauce, brioche bun • 80 *G D E M S O*

## *New* Texas Heavy Bun

Barbecue glazed baby pork rib, Cumberland patty, streaky bacon, grilled onion, lettuce, potato bun, coleslaw • 82  
*G D E M S O Alcohol Pork* خنزير

## *New* Southern Fried Chicken Burger

Crispy chicken supreme, cheddar, lettuce, tomato, pickle, spicy aioli, potato bun • 80 *G D E M S O*

## *New* Spicy Vegetable Burger

Curry flavored vegetable patty, cheese, lettuce, tomato, pickle, smoky tomato sauce, potato bun • 75 *D G M S O V*

## Philly Cheese Sandwich

Roasted beef, green bell pepper, grilled onion, mustard, mayonnaise, provolone cheese, hoagie roll • 82  
*G D M E S O*

## Double Decker Club

Herb marinated chicken supreme, beef bacon, egg, cheddar, tomato, lettuce, rustic loaf • 75 *G D M E S O*

## Chicken Tikka Wrap

Tomato, onion, cheddar, mayonnaise, tortilla wrap  
65 *G D M E S O*

# BRITISH CLASSIC PUB

## *New* Beef & Guinness Pie

Short crust pastry, encrusted beef stew, creamy mash, seasonal veggies, gravy • 120 *D G E C E Alcohol*

## *New* Traditional British Roast

Slow roasted beef rump, duck fat roasted potato, broccoli, carrot, braised cabbage, Yorkshire pudding, gravy • 140  
*D M E G Alcohol*

## *New* Crafty Shepherds Pie

Slow cooked lamb shoulder, creamy parmesan mash, parsnip pureé, green peas, green salad • 130  
*D G E M C E Alcohol*

## Lager Battered Fish 'n' Chips

Crispy cod, mushy peas, tartar sauce, lemon wedge • 85  
*G E S O D Alcohol*

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# MAIN FARE

## *New* Jumbo King Prawns

Sautéed endive, fennel, garlic and butter • 135 *D S Alcohol*

## *New* Mac & Rib

Char-wood cheddar, mac & cheese, Texas style  
beef short rib, onion rings • 125 *D G M S O C E S*

## *New* Surf & Turf

Gratinated half lobster, wagyu tenderloin, sautéed mushroom,  
spinach, mashed potato, red wine jus • 245  
*S D M C E Alcohol*

## *New* Grilled Salmon

Braised lentils, tender stem broccoli, carrot, herring roe,  
tarragon emulsion • 120 *D S G M C E R*

## Sole Meuniere

Dover sole, capers, brown butter sauce • 345 *S G D*

## Confit Duck Leg

Crispy duck leg, braised cabbage, raspberry sauce,  
lentil celeriac salad • 135 *D G M N C E Alcohol*

## Kung Pao Chicken

Stir fried in hoisin sauce with mixed bell pepper, bamboo  
shoot, celery, water chestnut, cashew nuts, jasmine rice • 95  
*S O G C E N*

## Fajitas

Make your own fajita with a choice of chicken, beef or prawn,  
with guacamole, tomato salsa, sour cream,  
and grated cheese • 85 | 90 | 95 *D G S O S*

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# FROM THE GRILL

## *New* Australian Angus Tenderloin

Grilled asparagus, confit tomato, parsnip purée,  
your choice of sauce • **185** *D*

## *New* Australian Beef Ribeye

Grilled asparagus, confit tomato, parsnip purée,  
your choice of sauce • **178** *D*

## *New* Australian Lamb Chops

Crushed potato, grilled zucchini, anchovy butter,  
your choice of sauce • **165** *SD*

## *New* Baby Chicken

Herb marinated spatchcock chicken, braised shallot,  
asparagus, baby potato • **135** *D Alcohol*

# SIDES

Truffle Fries • **35** *DGV*

Sweet Potato Fries • **28** *GV*

French Fries • **28** *GV*

Onion Rings • **28** *GV*

Creamy Mashed Potato • **30** *DV*

Sautéed Vegetables • **28** *DV*

Mixed Green Salad • **28** *V*

Creamy Spinach • **28** *DV*

Sautéed Mushroom • **30** *DV*

# SAUCES

Red Wine Jus *CE Alcohol*

Pepper *CE*

Mushroom *CE G*

Bearnaise *ED*

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# DESSERTS

## *New* Berry Medley Bliss

Crispy meringue, blueberry and raspberry sauce,  
mixed berry ice cream • 45 DE

## *New* Spiced Date Pudding

Sticky cinnamon sauce, vanilla ice cream,  
peanut tuile • 45 GDNE

## *New* Tropical Bounty

Platter of mixed tropical fruits with  
passion fruit sorbet • 45

## Salted Butterscotch Baileys Cheesecake

45 DEG Alcohol

## Valrhona Chocolate Mi Cuit

Molten chocolate cake with vanilla gelato • 45  
GDEN

## Pear & Cherry Crumble

With vanilla ice cream • 45 GD Alcohol

## Cheese Board

Gruyère, Brie, Smoked Cheddar, Danish blue, Goat cheese,  
grape chutney, crackers, dried fruits, and  
assorted nuts • 98 DGN

## Ice Cream & Sorbet • per scoop 18 D

Sorbet: Raspberry | Lemon

Ice Cream: Vanilla | Chocolate | Strawberry

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