

## STARTERS

- TEMPURA CAULIFLOWER** unagi sauce, sesame (v) 50
- TUNA TARTARE** avocado, apple, cucumber, crème fraiche (d) (g) 65
- SEARED OCTOPUS** coriander sauce & Asian salad 65
- YELLOW LENTIL FALAFEL** red pepper puree, shallot, cucumber & mint (v) 48
- SOUP OF THE DAY** please ask your waiter 45
- CHICKEN LIVER PATE** dates, pickled onion, granola, toast (d) (g) (n) (a) 50
- SCOTCH EGG** with burnt onion ketchup (d) (g) 55
- SAUTÉED SNAILS** mushrooms, potato & mushroom hash, garlic & parsley butter (d) (g) 55
- SMOKED DUCK** celeriac slaw, walnuts & grapes (n) 50
- ONION & BRIE CHEESE TART** fried egg, warm truffle potato salad (d) (g) (v) 50
- GOAT'S CHEESE** pickled beetroot, pear, hazelnut crumb, watercress (d) (n) (v) 55

## MAINS

- CROFT BURGER** beef, smoked cheddar, salad, pickles, onion, fries, slaw (d) (g) 98
- DUCK BREAST** pan roasted, baked garlic potato, braised chicory, white cabbage (d) 140
- FISH & CHIPS** beer battered cod, mushy peas & sarson's mayo (d) (g) (a) 110
- ROAST LAMB LOIN** aubergine, yogurt, sunflower seeds, gratin potato, lamb sauce (d) 150
- POACHED SALMON** fennel, red pepper, garlic, saffron hollandaise (d) (g) 130
- STEAK & CHIPS** sirloin 250g, hand cut chips, béarnaise or peppercorn sauce (d) 165
- LEEK & CHEDDAR CROQUETTES** with mash potato & mustard sauce (d) (g) (v) 90
- ROAST COD** creamed lentils, smoked mash potato, celery, carrots (d) 125
- DESPERATE DAN PIE** beef tongue & cheek, mum's crust pastry, mash potato (d) (g) 98
- CHICKEN CURRY** chicken, chickpeas, tomato, raita & rice (d) 98
- BRAISED BEEF CHEEK** swede mash, red cabbage, roast heritage carrots (d) 160
- SEA BASS** lemon cous-cous, prawns, pine nuts, tomato (d) (g) (n) 165
- MUSHROOM RISOTTO** crispy egg, parmesan, asparagus (d) (g) (v) 95
- ROAST CHICKEN for 2 people**  
sage & onion stuffing, mushroom, risotto, spinach (d) (g) 260

## SIDES each 20

- chili-garlic broccoli / sautéed heritage carrots / mash potato (d)
- cheesy fries (d) / mixed leaf salad / heirloom tomato & onion salad

## DESSERTS

- NEAT & TIDY** elderflower cream, raspberry sauce & gin jelly (d) (a) **48**
- PEANUT CHOC-ICE** caramelized peanuts, caramel sauce (d) (n) **45**
- VANILLA CHEESECAKE** Cherrie puree , chocolate sauce (d) (g) (a) **48**
- APPLE TART** caramel sauce, vanilla ice cream, cream (d) (g) **50**
- WARM CHOCOLATE** crispy cornflakes, milk ice cream (d) (g) **45**
- PUFF BUNS** cream, almonds, chocolate & caramel sauce (d) (g) (n) **42**
- RHUBARB & CUSTARD** cold custard, poached rhubarb, oat crumbs (d) (g) **45**
- ICE CREAM** selection of chocolate, milk and vanilla (d) **30 for 3 scoops**
- CHEESE SELECTION** cheddar, stilton, brie, pickles, bread (d) (g) **55**

## COFFEE

- espresso **18** / double espresso **22** / Americano **22**
- macchiato **24** / latte **24** / flat white **24** / cappuccino **24** / ice coffee **24**
- Irish **52** / French **52** / calypso **52**

## TCHABA TEA each 25

- English breakfast / earl grey / green / camomile / mint

## WHAT'S ON

- FRIDAY BRUNCH NATION** Every Friday, from 12:30 till 03:30 pm
- SATURDAY ROAST** Traditional roast
- TUESDAY CURRY** Every Tuesday from 6 pm till 11 pm
- HAPPY HOUR** Daily until 8 pm
- BEER BUCKET** Daily grab with a nibble on us!

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All prices are in UAE Dirhams (AED) and include 10% service charge and 10% municipality fee. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
(v) Vegetarian, (n) Nuts, (s) Shellfish, (a) Contains Alcohol, (p) Pork

