

THE SPANIEL

BRITISH BRASSERIE

RAW & CURED

Dibba Bay Oysters, Bloody Mary Vinaigrette, Tabasco (Mo,Sd,C,R) 25
Steak Tartare, Egg Yolk, 24 Month Aged Parmesan, Dripping Toast (G,D,E,F,Sd,M,S,R) 95
Dill-Cured Salmon, Beetroot Ketchup, Pickled Cucumber, Horseradish (D,F,Sd,M,R) 80

HOT PLATES

The Spaniel Scotch Egg, Walnut Ketchup (G,D,M,E,N,Sd) 55
Tiger Prawn Scampi, Tartare Sauce, Lemon (G,D,E,Cr,M,Sd,S) 55
Truffled Welsh Rarebit, Worcestershire Sauce (V,G,D,E,M,Sd,F) 55
Roasted Vine Tomato Soup, Piquillo Peppers, Grilled Cheese Toastie (V,G,D,C,E) 70

COLD DISHES & SALADS

Chicken Liver & Foie Gras Parfait, Cumberland Sauce Jelly, Brioche (G,E,D,SD) 85
Crab On Toast, Lemon Mayo, Granny Smith Apple, Radish (G,D,E,Sd,M,Cr,S) 115
Prawn Cocktail, Avocado, Baby Gem, Pink Grapefruit (Cr,Sd,E,M,G,S) 85
Stilton & Walnut Salad, Chicory, Hatta Honey, Pear (N,M,Sd,D,V) 65
Caesar Salad, Quail Eggs, Anchovies, Parmesan, Croutons (G,E,M,Sd,D,F,S) 65

CAVIAR

Served With Blinis, Egg, Shallots, Capers, Crème Fraiche and Chives (G,D,E,F)

30g Antonius 5*
Oscietra
625

50g Antonius 5*
Oscietra
975

125g Asteri
Noir De Noir
1995

The Spaniel Fried Fish Sandwich, Caviar (30g) Tartare Sauce, Truffle Seaweed Fries (G,D,E,F,M,Sd,S) 295

Gluten (G) Dairy (D) Egg (E) Celery (C) Crustacean (CR) Mollusc (MO) Mustard (M) Tree Nut (N) Peanut (P) Lupin (L)
Soya (S) Sulphur Dioxide (SD) Fish (F) Sesame (SE) Vegetarian (V) Raw (R)

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify your server since our food is prepared in a common area where allergens are handled. The restaurant will take maximum precautions but does not assume liability of the same

THE SPANIEL

BRITISH BRASSERIE

LARGER PLATES

Fish & Chips, Mushy Peas, Tartare Sauce, Lemon (G,E,M,Sd,D,F,S) 125
Cod Tikka Masala, Fragrant Rice, Mango Chutney, Raita, Poppadom (F,N,D,M,C) 145
Sea Bass Fillet, Cassoulet Of White Beans, Fennel & Tomato (F,D,C,V) 185
Lobster Mac & Cheese, Citrus Breadcrumbs, Spring Onion, Chili (G,D,E,Cr,M) 185
Shepherds Pie, Pecorino, English Peas, Mint Sauce (G,D,E,F,Sd,M,C) 135
The Spaniel Bangers & Mash, Onion Gravy, Sage (G,D,Sd,C,M) 125
10hr Slow-Cooked Lamb Shank, Saffron & Piquillo Pepper Risotto, Gremolata (C,D,Sd) 140
Chicken Kiev, Garlic Butter, Mashed Potatoes, Home-Made Baked Beans (G,D,E,Sd,C) 120
Wild Mushroom & Truffle Pizza, Mozzarella, Burrata (G,D,V,Sd) 125
Cauliflower Risotto, Pine Seeds, Brown Butter, Parmesan (D,N,C) 95

FROM THE CHARCOAL GRILL

225g Black Angus Fillet, Triple-Cooked Chips, Marmite & Peppercorn Butter (D,Sd,G,C) 245
300g Black Angus Ribeye, Triple-Cooked Chips, Marmite & Peppercorn Butter (D,Sd,G,C) 275
200g Wagyu Cheeseburger, Caramelised Onions, Pickles, Russian Sauce, French Fries (G,D,E,M,Sd,S) 115
750g Whole Lobster, French Fries, Lobster Butter, Lemon (Cr,D,G) 385
1.2kg Wagyu Cote Du Boeuf (For 2) Triple-Cooked Chips, Marmite & Peppercorn Butter, Béarnaise (D,Sd,G,C,E) (For 2) 975
Beef Wellington (For 2) Mashed Potato, Horseradish Sauce, Dripping Sauce (G,D,E,Sd,C,M) 450

SIDES

Triple-Cooked Chips (G,M,E,Sd,S) 40
French Fries (G,M,E,Sd,S) 40
Mashed Potatoes (D,V) 40
Mixed Salad Leaves, Mustard Dressing (Sd,M,Vg) 35
Tomato, Shallot & Basil Salad (Vg) 35
Broccolini, Toasted Almonds (V,N) 40
Spiced Honey Glazed Carrots (D,C,V) 35
Green Beans, Garlic Butter (D,V) 35

All prices are inclusive of 5% VAT, 7% municipality fee & 10% service charge.