

SATURDAY BRUNCH

SHARING STARTERS

Served in the bay

Toad Truffled Chips *E, V*

Truffled & crispy Agria potato crisp, umami mushroom powder, truffle mayo

Spicy Nuts *N, V*

Mixed roasted luxury nuts tossed in our Toad spice mix

Strawberry & Avocado Salad *N, M, V*

Freshly sliced strawberry & avocado, English mustard dressing, cucumber, avocado cream, roasted macadamia nuts and sunflower seeds

Garlic & Chili Crack Dough Balls *G, D, SO, V*

Soft, freshly baked garlic buns infused with rich garlic butter topped with garlic, shallot & chili crack

Prawn Cocktail *S, E*

Poached prawns tossed in garlic and chili marinade, served with fiery cocktail sauce, shredded lettuce, herbs & lemon

Scotch Egg *G, D, E, M*

Breaded chicken & sage sausage meat, soft hen's egg, piccalilli

Cauliflower Popcorn *G, D, V, SE, SO*

Crispy battered cauliflower popcorn, black garlic sauce, mixed sesame, togarashi, spring onion

MAIN COURSE

Choose one from below

Fish & Chips *S, D, G, E, A*

BREWDOG PUNK IPA beer battered cod, triple cooked chips, mushy peas, tartar sauce, grilled lemon

The Toad Burger *D, G, A*

Josper grilled black angus patty, Oglesfield cheese from Somerset UK, veal bacon & onion relish, lettuce, beef tomato, Smokey toad sauce, triple cooked chips

Crispy Skin Scottish Salmon *S, D, A*

Salmon fillet, sauteed greens & sugar snap peas, herb crushed potatoes, mussels, seafood velouté, parsley & lemon Oil

Guinness Beef Cheek Pie *D, G, E, A*

Slow braised beef cheeks in Guinness beer, suet crust pastry, served with creamy mash potato, buttered vegetables & Gravy

½ Chicken, Chips & Salad *D, G, A*

½ Corn-fed chicken marinated in chermoula served with triple cooked chips, tomato & cucumber salad, chicken gravy

Roast Butternut & Courgette Rissoto *V, N, A, VG*

Roast butternut squash, baby courgette, white wine, aged risotto rice, vegan parmesan, pine nuts, chive & dill oil

CLASSIC BRITISH DESSERT TROLLEY

Treat yourself to a slice of freshly made cake from our dessert trolley, served with a rich chocolate and custard sauce.

Strawberry & Rhubarb Trifle *G, D, V*

A smooth, layered dessert, sweet strawberries, tangy rhubarb, and velvety custard, all topped with whipped cream and a sprinkle of crumbled biscuits

Death by Chocolate *G, D, V, E*

Layers of rich chocolate sponge, milk & dark chocolate ganache, and warm chocolate pouring sauce

Cherry Bakedwell Tart *G, D, V, N*

A classic buttery shortcrust tart is filled with a layer of sweet cherry jam, almond frangipane, and topped with a glaze cherry

Burnt Cheesecake *G, D, V, E*

Smooth & beautiful smokey charred top cheesecake

SATURDAY BRUNCH BEVERAGES

HOUSE BEVERAGE PACKAGE • AED 399

SPIRITS

TITO'S Vodka
BOMBAY SAPPHIRE Gin
BACARDI CARTA BLANCA Rum
JOHNNIE WALKER RED LABEL Whiskey
JOSE CUERVO ESPECIAL SILVER Tequila

WINES

CUVÉE SABOURIN SERIES
White | Red | Rosé

BOTTLED BEER

HEINEKEN Holland
STELLA ARTOIS Belgium

COCKTAILS

APEROL SPRITZ
MARGARITA
MOJITO

PREMIUM PACKAGE • AED 499

INCLUDING ALL OF THE HOUSE PACKAGE

SPARKLING WINE

PIERLANT BRUT France

DRAUGHT BEER

STELLA ARTOIS DRAUGHT Belgium
HEINEKEN DRAUGHT Holland

COCKTAILS

BLOODY MARY
CLASSIC NEGRONI
LYNCHBURG LEMONADE

CHAMPAGNE PACKAGE • AED 899

INCLUDING ALL OF THE HOUSE AND PREMIUM PACKAGES

CHAMPAGNE

MOËT & CHANDON, BRUT IMPÉRIAL France

SOFT BEVERAGE • AED 249

PEPSI, DIET PEPSI, 7UP, DIET 7UP, MIRINDA, ICED TEA

PACKET JUICE

ORANGE, PINEAPPLE, CRANBERRY, APPLE

MOCKTAIL

FLAVOURED VIRGIN MOJITO
Passionfruit | Strawberry | Classic

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