

HAPPY HOUR

Daily 5PM to 7PM

House Wine (SP)

Glass 39 | Bottle 190

Anakena Sauvignon Blanc, Chile
Pinot Grigio Rosé, Italy
Cabernet Sauvignon, Birdman,
Anakena, Chile

Sparkling Wine (SP)

Glass 39 | Bottle 190

Conte Fosco Cuvée Brut, Italy

Spirits 39

Beefeater Gin
Stolichnaya Vodka
Jose Cuervo Tequila
Bacardi Carta Blanca Rum
Johnnie Walker Red Label Whisky

Croftails 39

Passion Fruit Martini
Vodka, Passion Fruit Puree,
sugar Syrup

Whisky Sour

Whisky, Fresh Lime Juice

Raspberry & Lavender Fizz

Gin, Raspberry, Lavender,
Fresh Lime Juice

Bottled Beer (G) 42

Stella
Heineken
Strongbow
Birra Moretti

Draught (G) 42

Singha
Stella

CROFTAILS 57

Pimm's Cup

Pimm's, Fresh Fruits

Espresso Martini

Espresso, Vodka, Kahlúa

Raspberry & Lavender Fizz

Gin, Raspberyy, Lavender, Fresh Lime Juice

Whisky Sour

Whisky, Fresh Lime Juice

Queen's Delight

Whisky, Lychee Syrup, Lime Juice,
Cranberry Juice, Fresh Mint Leaves

Jubilee Garden

Gin, Apple Juice, Elderflower,
Lime Juice

Oh! My Croft

White Rum, Campari, Pineapple Juice,
Lime Juice

Dobby's Goblet

Vodka, Blossom Honey, Lime Juice,
Fresh Mint Leaves

Negroni

55

Tanqueray, Martini Rosso, Campari

Sbagliato

55

Spakling Wine, Martini Rosso, Campari

Boulevardier

55

Bourbon Whisky, Martini Rosso, Campari

WHISKY

JW Red Label

Single

44

Double

79

Jim Beam

44

79

Jameson

48

88

Jack Daniel's

53

99

Glenfiddich 12 Yrs

75

135

JW Black Label

59

110

Chivas 12 Yrs

65

119

Glenlivet 15 Yrs

95

170

VODKA

Stolichnaya

44

79

Ciroc

64

119

Grey Goose

65

120

TEQUILA

Jose Cuervo Gold

44

79

Patron Anejo

96

180

GIN

Beefeater

44

79

Befeater's Pink

44

75

Hendrick's

59

105

Tanqueray

48

88

RUM

Bacardi Carta Blanca

44

79

Bacardi Carta Negra

49

92

Malibu

50

92

Sailor Jerry

42

78

COGNAC

Hennessy VS

65

115

Remi Martin VSOP

88

155

SOFT DRINKS,
JUICES & WATER

Pepsi & 7up

25

Fresh Juices

25

Evian Water 750ml

30

Evian Water 330ml

20

CHAMPAGNE &
SPARKLING WINES

Glass

Bottle

Cremant de Loire Rosé, France NV

645

Conte Fosco Cuvée Brut,

55

275

Cava Brut Reserva, Bodegas Faustino, Spain

355

Telmont Brut Reserve, France

950

WHITE WINES

Glass

Bottle

Anakena Sauvignon Blanc, Chile

51

235

Chardonnay, Bin 65, Lindeman's, Australia

72

399

Pinot Grigio, Italia, Italy NV

59

299

Viognier, Alamos, Catena, Spain

425

Sauvignon Blanc, Montes, Chile

455

Riesling 'Dr L' QbA, Dr. Loosen, Germany

505

Chenin Blanc, Gabriëlskloof, South Africa

595

Chardonnay, Montes Alpha, Chile

725

ROSÉ WINES (SP)

Glass

Bottle

Pinot Grigio Rosé, Italia, Italy

46

204

RED WINES (SP)

Glass

Bottle

Rioja Tinto, Rioja Vega, Spain

64

315

Anakena Cabernet Sauvignon, Chile

51

235

Nero d'Avola, Da Luca, Italy

59

285

The Original Malbec

76

399

IGP Comte Tolosan, Rigal, France

Pinot Noir, Alamos Selección, Catena, Argentina

480

Ch. Bel Air Rouge, Schroder & Schyler, France

385

Côtes-du-Rhône Rouge, Saint Esprit,

535

Maison Delas Frères, France

Château le Vieux Fort, France

565

BOTTLED BEER
& CIDER (G)

Noam

63

Strongbow Cider

49

Heineken

49

Stella

49

Birra Moretti

54

Magners Cider

54

Corona 355ml

52

Erdinger Weissbier 500ml

63

DRAUGHT
BEER (G)

Half

Pint

Brewdog Punk IPA, UK

48

71

Stella Artois, Belgium

46

59

Singha, Thailand,

38

52

Guinness Stout, Ireland

42

66

All prices are in UAE Dirhams (AED) and include 10% service charge,
7% municipality fee and 5% VAT.

All drinks are hand-crafted using freshly squeezed juices. Spirits are
served at 30ml, sparkling 125ml, still wine by glass 150ml. Vintages
and products might vary due to availability and are subject to
change without prior notice.

(G) - Gluten/Wheat, (SP) - Sulphites



STARTERS

White Onion Soup (G)(C)(M)(SP)(D) **56**
Chicken Chorizo, Croutons, Green Peas Purée

Baby Beet & Citrus Labneh (D)(T)(SP)(V) **64**
Grapefruit, Orange, Pomelo, Pecan Nuts

Butternut & Kale Salad (T)(SP)(V)(D) **52**
Millet, Pomegranate, Toasted Mixed Seeds

Miso Glazed Octopus (MO)(SY)(SP)(D) **74**
Ratte Potato, Pickle Radish, Sweet & Sour Chimichurri

Burrata (D)(T)(SP)(V) **86**
Heirloom Tomato, Basil Pesto, Balsamic Pearl

SHARING

Baked Cheddar & Garlic Bread (D)(G)(C)(SP) **42**
Caramelized Onion Gravy

Ultimate Nachos (D)(G)(V)(SP) **78**
Cheddar, Pico De Gallo, Guacamole, Sour Cream, Jalapeño

Padron Peppers (G)(SP)(V) **72**
Salsa Roja, Fried Garlic, Sourdough

Buffalo Chicken Wings (D)(G)(SP) 76
Blue Cheese Dip

Unlimited Wings 195
With free flow house beverages for 2 hrs
(5pm to 10pm)

The Mini Burger (D)(G)(E)(SP) (2ea) **78**
Angus Beef, Smoked Cheddar, Onion Jam, Ranch

Chicken Tenders (D)(G)(E)(SP) **78**
Honey Barbeque, Ranch Dip

MAINS

Vegan Gnocchi (C)(G)(SP)(SY)(V) **98**
Impossible™ Meat Bolognese

The Burger (E)(D)(G)(SP) **112**
Angus Beef, Smoked Cheddar, Onion Jam, Ranch, Fries

Chicken Schnitzel (D)(E)(G)(M)(C) **115**
Arugula, Lemon, Mustard Mash, Mustard Mayo

Shepherd's Pie (D)(C)(SP) **134**
Slow cooked Lamb Mince, Cheesy Mashed Potato

Butter Chicken Pot Pie (D)(G)(T)(SP) **122**
Butter Chicken, Puff Pastry, Choice of Basmati Rice or Paratha

Pan Seared Seabass (F)(SP)(C) **122**
Carnival Tomato, Black Olives, Artichoke

Chicken Tikka Masala (D)(T)(G)(SP) **122**
Chicken Tikka, Makhani Gravy, Mango Pickle,
Choice of Basmati Rice or Paratha

Beef Wellington (E)(D)(G)(C)(M) **198**
Crushed Potato & Chives, Mushroom Jus

Charred Grilled Lamb Chops (D)(C) **188**
Ratatouille, Garlic Labneh, Sumac Dust

Crispy Battered Fish & Chips (E)(D)(F)(G)(SP) **134**
Cod, Mushy Peas, House Made Tartar Sauce, Lemon

Grilled Prawn Pasta (CR)(G)(D)(SP) **122**
Capers, Tomato, Chili Flakes

FROM THE GRILL

Grilled Prawn (CR)(D)(SP) **172**
Garlic Butter, Cherry Tomato & Pineapple Salsa

STEAK & CHIPS
Choice of Sauce: Pepper Sauce or Béarnaise

-Wagyu Hanger Steak 250gm (SP)(D)(C) **176**
-Australian Angus Rib Eye 270gm (SP)(D)(C) **180**

SIDES

Mixed Leaf Salad (SP) **30**
Seasonal Vegetables **30**
Truffle Mac & Cheese (D)(G)(V) **39**
Cauliflower & Broccoli Gratin (D)(G) **30**
Sweet Potato Fries **32**
Truffle Fries (D) **45**
French Fries **32**
Mashed Potato (D) **30**

DESSERTS

Chocolate Fondant (D)(G)(SP) **39**
Vanilla Ice Cream Chocolate Crumble

Snickers Jar (D)(G)(SP)(TN) **39**
Peanut Butter Mousse, Salted Caramel, Dark Chocolate Disc

Crème Brûlée (E)(D) **39**
Torched Brown Sugar, Mix Berry

Jam Roly Poly (E)(G)(D) **37**
Warm Vanilla Custard, Strawberry Compote

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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, (VE) - Vegan (E) - Eggs, (D) - Dairy, (CR) - Crustaceans, (A) - Contains Alcohol, (F) - Fish, (PN) - Peanuts, (G) - Gluten/Wheat, (SE) - Sesame, (SY) - Soy, (T) - Tree Nuts, (SP) - Sulphites, (M) - Mustard, (C) - Celery, (KE) - Keto, (MO) - Mollusks, (L) - Lupin.

