

THE SPANIEL

BRITISH BRASSERIE

RAW & CURED

Dibba Bay Oyster, 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
A Plate Of Locally Smoked Norwegian Salmon, Condiments, Melba Toast (D,F,E,G) 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 (G,D,E,M,Sd,F) 55
Cream Of Tomato Soup, Piquillo Peppers, Grilled Cheese Toastie (V,G,D,C,E) 70

COLD DISHES & SALADS

Chicken Liver & Foie Gras Parfait, Mulled Wine 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 Oscietra
445

50g Oscietra
725

100g Kaluga
1450

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

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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
Whole Dover Sole, Capers, Lemon & Almond Butter (G,F,D,N) 375
Lobster Mac & Cheese, Citrus Breadcrumbs, Spring Onion, Chili (G,D,E,Cr,M) 185
Shepherds Pie, Parmesan Breadcrumbs, Minted English Peas (G,D,E,F,Sd,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, Capers & Tarragon Sauce (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 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
1.2kg Wagyu Cote Du Boeuf (For 2) Triple-Cooked Chips, Marmite & Peppercorn Butter, Béarnaise (D,Sd,G,C,E) 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.