



Pub Classics

- Roast of The Day (D)** 125
Seasonal Vegetables, Cauliflower Cheese, Swede Mash, Yorkshire Pudding, Roast Potatoes, Beef Gravy
- Beef & Guinness Pie (D)** 135
Slow-Cooked Beef Cheeks, Mashed Potato, Broccolini
- Shepherd's Pie (D, E, GF)** 145
Slow-Braised Lamb Shoulder, Minted Peas
- Bunny Chow (D, N)** 130
Chicken Tikka Masala, Mint Chutney
- Fish and Chips (E, D)** 145
Beer-Battered Haddock, Minted Mushy Peas, Triple-Cooked Hand-Cut Chips, Tartare Sauce

To Share

- Chicken Chilli Nachos (D)** 95
Homemade Chicken Chilli, Colby Jack Cheese, Spring Onion, Coriander, Sour Cream, Guacamole
- Great British Cheese Board (D)** 130
Selection of British Cheeses, Homemade Chutneys & Pickles
- Crispy Chicken Wings (D)** 75 / 115
6 pcs / 12 pcs
Korean BBQ (S, SE), Smokey BBQ (S), Buffalo (D), Blue Cheese Sauce & Crudité

Use Those Hands

Served with Coleslaw and your choice of Hand-Cut Chips, Fries, or House Salad

- Steak Sandwich (LF)** 145
Caraway Sourdough, Chargrilled Ribeye, Onion Jam, Horseradish
- D&A Burger (E, D)** 120
Homemade Burger Patty, Cheddar Cheese, Lettuce, Tomato, Pickle, Homemade Relish
Impossible Patty Available
- Add on Beef Bacon** 15
- Add on Dingley Dell Pork Bacon (P)** 20
- Add on Fried Egg (E)** 10

Into the Countryside

- Slow-Braised Short Ribs (D, GF)** 155
Gnocchi, Roasted Baby Carrots
- Pan-Roasted Venison Loin (D, GF)** 180
Potato Terrine, Celeriac Purée, Cherry & Chocolate Jus
- Pan-Seared Rainbow Trout (SE, D)** 165
Casserole of White Beans, Mussels, Samphire
- Variation of Heritage Carrots (VG, N, GF, LS)** 120
Cashew Cream, Pickled Mustard Seeds, Coriander Dressing

- Toad in the Hole (D, E, P)** 120
Cumberland Sausage, Mashed Potato, Red Onion Jam
- BBQ Glazed Pork Ribs (GF, E, P, S)** 165 / 115
Full / Half
Slow-Cooked Pork Ribs
- Pork Tenderloin (D, P, GF)** 160
Apple Caramel, Kale, Parsnip, Crackling
- Pork Belly BLT (P, S, LF)** 115
Five-Spice Marinated Pork Belly Confit, Lettuce, Tomato

From the Jospers

All served with Portobello Mushroom (D), Slow-Roasted Tomato, and your choice of one side and one sauce

- Angus Ribeye 300g *** 265
- New Zealand Lamb Chops 350g *** 245
- Wagyu Tenderloin 180g *** 295
- Sea Bass Fillet** 165

Sides

45

- House Salad (GF, VG)**
- Hand-Cut Chips (V, GF)**
- Skin-On Fries (V, GF)**
- Broccolini, Pine Nuts & Parmesan (V, N, GF)**
- Honey-Roasted Root Vegetables (V, GF)**
- Mashed Potato (V, GF, D)**
- Battered Onion Rings (D)**

Sauces

25

- Béarnaise (E, D)**
- Green Peppercorn (D, GF)**
- Mushroom Sauce (D, GF)**
- Blue Cheese Sauce (D)**
- Lemon Herb Butter Sauce (D)**
- Curry Sauce**

Sweet Thing

- Duck Egg Custard Tart (E)** 50
Mixed Berry Jelly, Fig Leaf Ice Cream
- Sticky Toffee Pudding (D, N, E)** 50
Rum Caramel Sauce, Tahitian Vanilla Ice Cream
- Eton Mess to Share (D, N, E)** 60
Mango, Passionfruit, Coconut
- Apple Pie (D, E)** 60
Vanilla Custard
- Baked Manjari Chocolate (D)** 55
Blood Orange Sorbet

To Start

- Crispy Braised Lamb Croquette (D, E, N)** 110
Mint Pesto, Pickled Red Onion, Black Garlic Mayonnaise
- House Hot-Smoked Salmon (F, D)** 95
Potato Salad, Horseradish Purée
- Beef Tartare (R, D, E)** 85
Egg Yolk Confit, Crispy Shallots
- Salt-Baked Beetroot (VG, N, LS)** 95
Cashew Cream, Raspberry, Geranium Leaves, Sriracha Dressing
- Venison Sausage Rolls (E, D)** 95
Plum Ketchup
- Truffle & Parmesan Chips (V, E, D)** 80
Fresh Truffle & Parmesan

- Homemade Cumberland Scotch Egg (P, E)** 80
Cumberland Sausage, Mashed Potato, Red Onion Jam
- Ham, Egg and "Chips" (E, P)** 75
Crispy Parma Ham, Homemade Piccalilli



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JUMEIRAH ONE



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* Supplement Charge (CS) Certified Sustainable (LS) Locally Sourced (P) Pork (V) Vegetarian (N) Nuts (GF) Gluten Free (SE) Sesame (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (R) Raw Food/ Crude (LF) Lactose Free

Please inform us of any allergies or dietary requirements before ordering. All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax.

