D&A
DHOW & ANCHOR

To Start

Crispy Braised Lamb Croquette (E, N) 90
Mint Pesto, Pickled Red Onion, Black Garlic Mayonnaise

House Hot-Smoked Salmon 95
Potato Salad, Horseradish Purée

Beef Tartare (R, E) 85
Egg Yolk Confit, Crispy Shallots

Salt-Baked Beetroot (VG, N, LS, GF) 95
Cashew Cream, Raspberry, Geranium Leaves, Sriracha Dressing

Crispy Hens Egg (E, GF) 85
Asparagus, Smoked Duck, Hollandaise Sauce

Truffle & Parmesan Chips (V, E) 80
Fresh Truffle & Parmesan

Kale Salad (V, N, MU) 85
Chopped Kale, Walnuts, Parmesan, Truffle Honey Mustard Dressing

D&A Spicy Tempura Prawns (SF, SE, E) 95
Tempura Prawns, D&A Dynamite Sauce

Homemade Cumberland Scotch Egg (P, E) 80
Celeriac Remoulade, Black Garlic Pureé

To Share

Loaded Nachos 85
Guacamole, Colby Jack Cheese, Spring Onion, Coriander, Sour Cream
Add on Chicken Chilli 25
Add on Pulled BBQ Beef 45

Great British Cheese Board 125
Selection of British Cheeses, Homemade Chutneys & Pickles

Crispy Chicken Wings
6 pcs / 12 pcs 75 / 115
Korean BBQ (S, SE), Buffalo, Smokey BBQ (S), Served with Blue Cheese Sauce and Crudité

Crispy Calamari (E, SF) 75
Roasted Garlic, Lemon Aïoli

Pub Classics

Roast of The Day 130
Seasonal Vegetables, Cauliflower Cheese, Croquettes, Yorkshire Pudding, Roast Potatoes, Gravy

Beef & Guinness Pie 130
Slow-Cooked Beef Rump, Mashed Potato, Broccolini

Shepherd's Pie (E) 140
Slow-Braised Lamb Shoulder, Minted Peas

Fish & Chips (E) 140
Beer-Battered Cod, Minted Mushy Peas, Triple-Cooked Hand-Cut Chips, Tartare Sauce

Brick Lane Curry (N) 125
Chicken Tikka Masala, Basmati Rice, Naan Bread, Popadom, Mint Chutney

Use Those Hands

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

Steak Sandwich 140
Chargrilled Ribeye, Caramelised Onion, Horseradish Sauce, Portobello Mushroom, Homemade Baguette

D&A Burger (E) 125
Homemade Burger Patty, Truffle Cheddar Cheese, Lettuce, Tomato, Pickle, Mustard Mayo, Homemade Relish, Brioche Bun
Impossible Patty Available
Add on Beef Bacon 15
Add on Dingley Dell Pork Bacon (P) 20
Add on Fried Egg (E) 10

Crispy Buttermilk Chicken Burger (E) 120
Iceberg Lettuce, Pickles, Roasted Red Pepper Mayonnaise, Brioche Bun



Into the Countryside

Slow-Braised Short Ribs 150
Gnocchi, Roasted Baby Carrots, Horseradish

Pan-Roasted Venison Loin (N) 175
Potato Terrine, Celeriac Purée, Cherry & Chocolate Jus

Pan-Seared Rainbow Trout (SF) 160
Casserole of White Beans, Mussels, Samphire

Variation of Heritage Carrots 120
(VG, N, LS, DF)
Cashew Cream, Pickled Mustard Seeds, Coriander Dressing

Toad in the Hole (E, P) 120
Cumberland Sausage, Mashed Potato, Red Onion Jam

BBQ Glazed Pork Ribs (E, P, S)
Full / Half 160 / 115
Slow-Cooked Pork Ribs, Homemade BBQ Sauce, Red Cabbage Slaw

Pork Tenderloin (P) 155
Apple Caramel, Kale, Parsnip, Crackling

Pork & Maple Burger (P, S) 135
Apple & Bacon Relish, Lettuce, Tomato, Avocado

From the Josper

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

Angus Ribeye 300g * 255
New Zealand Lamb Chops 350g * 240
Wagyu Tenderloin 180g * 285
Sea Bass Fillet 160

Sides 45

House Salad (VG, DF)
Hand-Cut Chips (V)
Broccolini, Pine Nuts & Parmesan (V, N)
Honey-Roasted Root Vegetables (V)
Mashed Potato (V)
Battered Onion Rings
French Fries (V)

Sauces 25

Béarnaise (E)
Green Peppercorn
Mushroom Sauce
Blue Cheese Sauce
Lemon Herb Butter Sauce
Curry Sauce (V)

Sweet Thing

Cherry Bakewell Tart (E) 50
Crème Fraiche Ice Cream

Sticky Toffee Pudding (N, E) 65
Rum Caramel Sauce, Tahitian Vanilla Ice Cream

Eton Mess to Share (N, E) 60
Mango, Passionfruit, Coconut

Apple Pie (E) 65
Vanilla Custard

Chocolate Rice Pudding (E, N) 55
63% Illanka Chocolate, Cherries

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JUMEIRAH ONE

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*** Supplement Charge (GF) Gluten Free (DF) Dairy Free (A) Alcohol (P) Pork (E) Egg (MU) Mustard (N) Nuts (SE) Sesame (SF) Seafood (S) Soy (R) Raw (LS) Locally Sourced (CS) Certified Sustainable (V) Vegetarian (VG) Vegan**

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens. All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.