



At Toad In The Hole, we take pride
in celebrating the rich heritage
of British flavours.

Our carefully crafted dishes offer you
an authentic taste of a traditional
British pub experience.

Indulge in our banging Sunday Roast
and get taken back to the nostalgic
Sunday staple. It doesn't get much
better than this.

BAR BITES

Spiced Nuts • 35 *N V*

Mixed roasted luxury nuts tossed in Toad's spice mix

Garlic & Chilli Crack Dough Balls • 32 *D G V*

Soft golden-brown dough balls smothered in rich garlicky butter, served with garlic and shallot chilli crack

Crispy Jalapeños • 50 *G D E*

Crispy fried jalapeños, blue cheese dip

Toad's Potato Crisps • 30 *E V (Spiced / Truffled/ Salt & Vinegar)*

House-made Agria potato crisps paired with a dip to match

Cauliflower Popcorn • 55 *G SO SE VG*

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

Hariyali Chicken • 60 *G D M*

Crispy fried chicken thigh, marinated in a green blend of garden herbs and masala spices, minted yoghurt

STARTERS

Short Rib Rosti • 72 *G D E M A*

Slow-cooked beef short ribs, crispy potato rosti, tomato chilli jam, chilli emulsion, beef jus

Lamb & Mint Croquettes • 67 *D G E A N*

Crispy breaded braised lamb and mint croquettes, parmesan, chives, harissa mint dip

Curried Smoked Haddock & Crab Scotch Egg • 67 *S D G E*

Smoked haddock and crab claw soft hen's scotch egg, coconut curry sauce, pickled cauliflower, fennel, pea shoot and apple salad

Breaded Mushrooms • 55 *G V VG*

Umami breaded mushrooms, wild mushroom powder, vegan mayonnaise, chive oil

Garlic, Chilli, White Wine & Chorizo Tiger Prawns • 92 *S D G A SU*

Pan-roasted tiger prawns, beef chorizo, red chillies, white wine, garlic butter, fresh herbs, sourdough toast

Tempura Vegetables • 55 *G V VG*

Tempura battered vegetables, sweet chilli, lime and coriander dipping sauce

Jospier Grilled Octopus • 85 *S D E A SU*

Tender grilled octopus, beef chorizo, potato hash, semi-dried tomatoes, freshly sliced fennel, parsley powder, garlic chorizo aioli

Avocado & Strawberry Salad • 55 *M N V VG*

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

FLATBREADS

All served with 48-hour sourdough flatbread

Wagyu Pancia • 130 *G D SU*

Wagyu pancia, sun-dried tomato sauce, fresh mozzarella, rocket, pickled chilli, shaved parmesan

Chicken Tikka • 120 *G D N*

Jospier-grilled chicken tikka, tangy makhani gravy, spicy mango and fennel chutney, mint and coriander yoghurt

Tartufi • 125 *D G N*

Truffled wild mushrooms, fresh mozzarella, confit garlic, pine nuts, parsley, shaved parmesan

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A Alcohol | **SE** Sesame | **M** Mustard | **SU** Sulfites  Toad's Favourites

Non Halal Kitchen - Kitchen contains dishes prepared with alcohol

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

CLASSICS

Toad in the Hole • 125 *D G E M A*

Beef and mustard sausages cooked in a giant Yorkshire pudding, served with creamy mashed potato, buttered vegetables, rich beef gravy

Cornish Pasty • 72 *D G*

Traditional flaky peppered Angus steak and vegetable pasty, proper tomato ketchup

Fish & Chips • 125 *S D G E A*

Beer-battered cod, salt and vinegar triple-cooked chips, mushy peas, tartare sauce, batter bits, grilled lemon

Pie of the Day • 120 *D G A*

Check the specials board for our delicious fillings, all made with suet crust pastry. served with creamy mashed potato or triple-cooked chips, buttered vegetables. gravy

Lamb & Mash • 120 *D G A*

Slow-cooked lamb shank, creamy mashed potato, buttered vegetables, crispy onions, lamb and mint jus

Bangers & Mash • 120 *D G S U A*

Beef and rosemary sausages, creamy mashed potato, veal bacon, green peas, onion gravy

Wagyu Steak Sandwich • 110 *G D M A*

Josper-grilled Wagyu tenderlion, Shropshire Blue cheese sauce, pickled chilli, rocket leaves, sautéed mushrooms, onion marmalade, 48-hour fermented sourdough ciabatta, salt and vinegar shoestring fries



MAINS

The Toad Burger • 105 *D G A*

200g Josper grilled Black Angus patty, Ogleshield cheese from Somerset UK, veal bacon and onion relish, lettuce, beef tomato, smoky Toad sauce, triple-cooked chips

Forager's Burger • 92 *G D A E V*

140g Wild mushroom patty, Welsh rarebit, caramelised onion, baby spinach, truffle mayo

Steak & Chips • 187 *G D A N*

220g Wagyu rump, crispy onion rings, sautéed green beans, mushrooms, pesto and parmesan plum tomato, triple-cooked chips, peppercorn sauce

Crispy Skin Scottish Salmon • 128 *S D A*

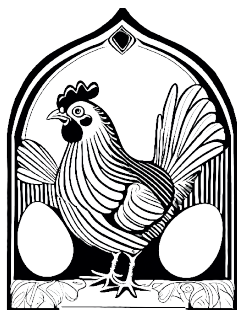
180g Salmon fillet, sauteed greens, herb crushed potatoes, mussels, seafood velouté, parsley and lemon oil

Pea & Asparagus Risotto • 92 *N A V V G*

Aged risotto rice, English pea, white wine, garlic, vegan parmesan, grilled asparagus, pine nuts, cocktail onions, lemon and parsley oil

Black Angus Flank Steak & Shropshire Blue Salad • 105 *D G N M*

160g Josper-grilled flank steak served medium, rocket, red endive, fresh sliced peach, macadamia nuts, Shropshire Blue cheese, semi-dried tomatoes, red radish, English mustard dressing



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JOSPER GRILL

Roast garlic, pesto-parmesan plum tomato,
one side and sauce



Striploin • 215

300g Jack's Creek Black Angus MB3+

Tenderloin • 235

250g Jack's Creek Black Angus MB2+

Ribeye • 288

400g Jack's Creek Black Angus MB3+

½ Corn Fed Chicken • 165

Chermoula marinated

Tiger Prawns • 192 S

5x Harissa U10 tiger prawns



Sides • 32

Triple-cooked Chips *V*

Crispy Truffle &
Parmesan Potato Galettes *D V*

Mac & cheese *D G V*

Creamy Mashed Potato *D V*

Spiced Sweet Potato Wedges *V*

Sautéed Green Vegetables *V*

Grilled Asparagus *D V*

Avocado &
Tomato Salad *V M*

Sauces • 22

Brandy Peppercorn *A D G*

Red Wine & Mushroom *A D G*

Béarnaise *D E M V*

Chimichurri *V*

Lemon Butter *D V*

Tartare Hollandaise *D E M V*

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DESSERTS

Death By Chocolate • 60 *D G E V*

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

All About Nuts • 55 *N D G E V*

Milk chocolate, macadamia cream and hazelnut dacquoise, white chocolate snow, cocoa tuile, praline ice cream

Sticky Toffee Pudding • 55 *D G E N V*

Traditional sticky toffee pudding, salted caramel sauce, roasted pistachios, proper vanilla ice cream

Mango & Passion Fruit Crumble • 55 *D G E V*

Warm mango crumble, passion fruit custard, mango ice cream

British Cheese Board • 98 *D G V*

Four British cheeses, crackers and preserves
cheeses on our special board. Perfect for 2

TOAD SIGNATURE ICE CREAMS

Sticky Toffee Pudding Scoop • 22 *D E G V*

Rich and delightful toffee pudding ice cream served with homemade salted caramel sauce

Apple Crumble Scoop • 22 *D E G V*

Traditional creamy apple crumble ice cream, cinnamon apple & brandy snap

Cherry Bakedwell Scoop • 22 *D E G V N*

Almond & cherry based ice cream, sugar coated almond flakes topped with preserved maraschino cherry



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SUNDAY ROAST **AT THE TOAD**



The British love affair with the traditional Sunday roast was believed to be created during 15th century England. Under the rule of King Henry VII, families began the Sunday tradition of indulging in a roast dinner to celebrate the end of a religious fast.

So, whether you keep the spuds until last, savour the tender meat most or pour lashings of gravy into a Yorkshire pudding, the Sunday Roast is a staple British dish with origins dating back hundreds of years.

SUNDAY MENU

Enjoy our dedicated Sunday menu full of hearty dishes, traditional taste and a Classic Roast Dinner that cures all the cravings.

STARTERS

Short Rib Rosti • 72 *G D E M A*

Slow-cooked beef short ribs, crispy potato rosti, tomato chilli jam, chilli emulsion, beef jus

Lamb & Mint Croquettes • 67 *D G E A N*

Crispy breaded braised lamb and mint croquettes, parmesan, chives, harissa mint dip

Curried Smoked Haddock & Crab Scotch Egg • 67 *S D G E*

Smoked haddock and crab claw soft hen's scotch egg, coconut curry sauce, pickled cauliflower, fennel, pea shoot and apple salad

Breaded Mushrooms • 55 *G V V G*

Umami breaded mushrooms, wild mushroom powder, vegan mayonnaise, chive oil

Garlic, Chilli, White Wine & Chorizo Tiger Prawns • 92 *S D G A S U*

Pan-roasted tiger prawns, beef chorizo, red chillies, white wine, garlic butter, fresh herbs, sourdough toast

Avocado & Strawberry Salad • 55 *M N V V G*

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



MAINS

Fish & Chips • 125 *S D G A*

Beer-battered cod, salt and vinegar triple-cooked chips, mushy peas, tartare sauce, batter bits, grilled lemon

Pie of the Day • 120 *D G A*

Check out the specials board for our delicious fillings all made with suet crust pastry, served with creamy mash potato or triple cooked chips, buttered vegetables, gravy

The Toad Burger • 105 *D G A*

200g Jospier grilled Black Angus patty, Ogleshield cheese from Somerset UK, veal bacon and onion relish, lettuce, beef tomato, smoky Toad sauce, triple-cooked chips

Forager's Burger • 92 *G D A E V*

140g Wild mushroom patty, Welsh rarebit, caramelised onion, baby spinach and truffle mayo

Black Angus Flank Steak & Shropshire Blue Salad • 105 *D G N M*

160g Jospier-grilled flank steak served medium, rocket, red endive, fresh sliced peach, macadamia nuts, Shropshire Blue cheese, semi-dried tomatoes, red radish, English mustard dressing

Pea & Asparagus Risotto • 92 *N A V V G*

Aged risotto rice, English pea, white wine, garlic, vegan parmesan, grilled asparagus, pine nuts, cocktail onions, lemon and parsley oil

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SUNDAY ROAST



All served with crisp and fluffy roast potatoes, roast parsnips and carrots, cauliflower cheese, swede mash, sautéed greens, banging Yorkshire pudding and rich meat gravy.


Family Roast Platter • 599 *D G E N A*

A generous, shareable feast, perfect for four to five people.

ALL THE MEAT!

400g Wagyu rump 6+, slow-braised lamb shank, whole roast corn-fed chicken served with all the traditional trimmings.

**BUY FAMILY ROAST PLATTER & GET A
FREE HOUR OF TOPGOLF GAME PLAY**

 Wagyu Rump 6+
145 *D G E A*

With horseradish sauce

 Slow Braised Lamb Shank
140 *D G E A*

With mint sauce

Half Roast Corn-fed Chicken
130 *D G E A*

With chicken, sage and onion stuffing

Carrot, Mushroom
& Courgette Nut Roast

125 *D G E N V*

With vegetable gravy

ADD A LITTLE EXTRA

Yorkshire Pudding • 12 *D G E V*

Roast Potatoes • 30 *D V*

Cauliflower Cheese • 30 *D G V*

Roast Carrots & Parsnips • 30 *D V*

Sautéed Greens • 30 *D V*

Mashed Swede • 30 *D V*

Sage & Onion Stuffing • 30 *D G*

Roast Beef • 45 *G D A*

Roast Lamb • 45 *G D A*

Roast Chicken • 40 *D*

**BUY FOUR ROASTS & GET A
FREE HOUR OF TOPGOLF GAME PLAY**

HAPPY HOUR | 12PM TO 9PM
Enjoy drinks from AED 38

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