





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.

STARTERS

Oxtail & Smoked Cheddar Croquettes · 67 *D G E A*

Crispy breaded braised oxtail & smoked cheddar croquettes, aerated cheese sauce, grated parmesan, chives

Breaded Mushrooms · 55 *D G V N VG*

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

Garlic, Chilli, White Wine & Chorizo Tiger Prawns · 90 *S D G A*

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

Brewdog Beef Cheek & Welsh Rarebit Crumpet · 62 *D A G M*

Toad sourdough crumpet, topped with BrewDog Punk IPA braised beef cheeks, Welsh rarebit, Granny Smith apple slaw, crispy leeks, beef jus, lemon & parsley oil

Tempura Vegetables · 55 *G V VG*

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

Jospo Grilled Octopus · 82 *S D*

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

Wild Mushroom & Walnut Pâté · 58 *G V N A VG*

Rustic wild mushroom & walnut pâté, plum, port & apple preserve, cornichons, sourdough toast



CLASSICS

Toad in the Hole · 120 *D G E M A*

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

Fish & Chips · 125 *S D G A E*

BrewDog punk IPA beer battered cod, triple cooked chips, mushy peas, tartar sauce, 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 mashed potato or triple cooked chips, buttered vegetables & gravy

Cottage Pie · 145 *D (Serves 1-2)*

Traditional cottage pie, rich minced beef filling, carrots & peas, topped with cheesy mashed potato & finished under the grill

Lamb & Mash · 120 *D G A*

Slow-cooked lamb shank, creamy mashed potato, buttered vegetables, crispy onion, lamb & mint jus

MAINS

 The Toad Burger · **105** *D G A E*

200g Jospers grilled Black Angus patty, Oglesfield cheese from Somerset UK, veal bacon & onion relish, lettuce, beef tomato, smokey Toad sauce, triple cooked chips

Corn-fed Chicken Breast · **125** *D G A S U*

Corn-fed chicken breast, 24-hour chicken sausage potato, chicken velouté, carrot reduction, asparagus, smoked pickled baby carrots & parsley

Crispy Skin Scottish Salmon · **128** *S D A*

180g salmon fillet, sautéed greens & sugar snap peas, herb crushed potatoes, mussels, seafood velouté, parsley & lemon oil

 Spiced Rack of Lamb · **187** *D N M S E A*

Dukkah & herb crusted rack of lamb, smokey sweet pepper & aubergine purée, crispy potato galette, sautéed greens, glazed carrots, broccolini, spiced lamb jus

Roast Butternut & Courgette Risotto · **90** *V N A V G*

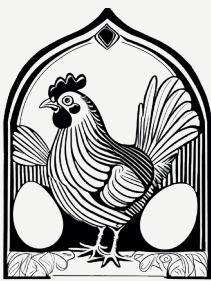
Roast butternut squash, baby courgette, white wine, aged risotto rice, vegan parmesan, pine nuts, chive & dill oil

The Quinoa Burger · **90** *D G E V*

140g quinoa & mushroom patty, feta cheese, beetroot relish, rocket, beef tomato, avocado mayonnaise, potato bun, triple cooked chips

 Black Angus Skirt Steak & Shropshire Blue Salad · **105** *D G N M*

160g Jospers grilled skirt steak served medium, rocket, red endive, fresh sliced peach, macadamia nuts, Shropshire blue cheese, semi dried tomatoes, red radish, English mustard vinegarette



JOSPER GRILL

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



Striploin · 215

300g Jack's Creek Black Angus MB3+

Tenderloin · 225

250g Jack's Creek Black Angus MB2+

Ribeye · 288

400g Jack's Creek Black Angus MB3+

Corn Fed Baby Chicken · 165

600g Chermoula marinated
& spatchcocked

Tiger Prawns · 192

5x Harissa U10 tiger prawns



Sides · 32

Triple cooked chips *V*
Crispy truffle &
parmesan potato galettes *VED*
Mac & cheese *VDG*
Creamy mashed potato *VD*
Spiced sweet potato wedges *VG*
Sautéed green vegetables *V*
Grilled asparagus *VD*
Avocado & tomato salad *VM*

Sauces · 22

Brandy peppercorn *ADG*
Red wine & mushroom *ADG*
Bearnaise *VDEM*
Chimichurri *V*
Lemon butter *VAD*
Tartare hollandaise *VDEM*

Steak Rubs · 5

Smokey BBQ / Cajun / Jerk

DESSERTS

Rhubarb & Custard Mille-feuille · 60 *D G E V*

Silky smooth vanilla crème patisserie, rhubarb compote, poached rhubarb, puff pastry, Birds custard, rhubarb sorbet

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

Warm mango crumble, passion fruit custard, mango ice cream

Death By Chocolate · 60 *D G E V*

Layers of rich chocolate sponge, milk & dark chocolate ganache, warm chocolate pouring sauce, chocolate crémeux

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

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

British Cheese Board · 98 *D G V*

Four British cheeses, crackers & preserves

Cheeses on our special board. Perfect for 2



SUNDAY ROAST

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



 Jack's Creek Wagyu Rump 6+
135 D G E A
Horseradish

 Slow Braised Lamb Shank
130 D G E A
Mint sauce

Half Roast Corn-fed
Baby Chicken
125 D G E A
Chicken sage & onion stuffing

Carrot, Mushroom
& Courgette Nut Roast
125 D G E N V
Veg gravy

ADD A LITTLE EXTRA

Yorkshire Pudding · **12 D G E V**

Cauliflower Cheese · **30 D G V**

Roast Carrots & Parsnips · **30 D V**

Sautéed Greens · **30 D V**

Roast Potatoes · **30 D V**

Mashed Swede · **30 D V**

Chicken Sage & Onion
Stuffing · **30 D G**

BUY FOUR ROASTS

Get a Free Hour of
Topgolf Game Play

BUY A ROAST

Get Your First House Drink
for AED 35

SUNDAYS **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

- 

Oxtail & Smoked Cheddar Croquettes · 67

DGEA

Crispy breaded braised oxtail & smoked cheddar croquettes, aerated cheese sauce, grated parmesan, chives
- Breaded Mushrooms · 55

DGVN

VG
- Umami breaded mushrooms, wild mushroom powder, vegan mayonnaise, chive & oil
- 

Garlic, Chilli, White Wine & Chorizo Tiger Prawns · 90

SDGA

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

Brewdog Beef Cheek & Welsh Rarebit Crumpet · 62

DAGM

Toad sourdough crumpet, topped with BrewDog Punk IPA braised beef cheeks, Welsh rarebit, Granny Smith apple slaw, crispy leeks, beef jus, lemon & parsley oil
- Tempura Vegetables · 55

G

V

VG
- Tempura battered vegetables, sweet chilli, lime & coriander dipping sauce
- 

Josper Grilled Octopus · 82

SD

Tender grilled octopus, beef chorizo & potato hash, semi dried tomatoes, freshly sliced fennel, parsley powder, garlic chorizo aioli
- Wild Mushroom & Walnut Pâté · 58

G

V

N

A

VG
- Rustic wild mushroom & walnut pâté, plum, port & apple preserve, cornichons, sourdough toast

SUNDAY ROAST

All roasts served with crisp & fluffy roast potatoes, roast parsnips & carrots, cauliflower cheese, swede mash, sautéed greens, a bangin' yorkshire pudding & gravy.

- Jack's Creek Wagyu Rump 6+ · 135

DGEA
- With Horseradish Sauce
- Slow Braised Lamb Shank · 130

DGEA
- With Mint Sauce
- Half Roast Corn-fed Baby Chicken · 125

DGEA
- With Chicken, Sage & Onion Stuffing
- Carrot, Mushroom & Courgette Nut Roast · 125

DGENV
- With Vegetable Gravy

ADD A LITTLE EXTRA

- Yorkshire Pudding · 12

DGEV
- Roast Potatoes · 30

DV
- Cauliflower Cheese · 30

DGV
- Mashed Swede · 30

DV
- Roast Carrots & Parsnips · 30

DV
- Chicken Sage & Onion Stuffing · 30

DG
- Sautéed Greens · 30

DV

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

HAPPY HOUR House Drinks for
AED 35 from 12PM - 9PM

V-VEGETARIAN | VG-VEGAN | D-DAIRY | E-EGGS | G-GLUTEN | S-SEAFOOD
A-ALCOHOL | N-NUTS

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Fish & Chips · 125 *S D G A*

BrewDog Punk IPA beer battered cod, triple cooked chips, mushy peas, tartar sauce, grilled lemon

The Toad Burger · 105 *D G*

200g josper grilled black angus patty, oglesfield cheese from somerset UK, veal bacon & onion relish, lettuce, beef tomato, smokey toad sauce, triple cooked chips

The Quinoa Burger · 90 *D G E V*

140g quinoa & mushroom patty, feta cheese, beetroot relish, rocket, beef tomato, avocado mayonnaise, potato bun, triple cooked chips

Black Angus Skirt Steak & Shropshire Blue Salad · 105 *D G N M*

160g josper grilled skirt steak (served medium), rocket, red endive, fresh sliced peach, macadamia nuts, shropshire blue cheese, semi dried tomatoes, red radish, english mustard vinaigrette

Roast Butternut & Courgette Risotto · 90 *V N A V G*

Roast butternut squash, baby courgette, white wine, aged risotto rice, vegan parmesan, pine nuts, chive & dill oil



DESSERTS

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