




MENU

STARTERS

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| Salad of white asparagus with pickled radish, pecorino cheese and truffle dressing (v)..... | £15.00 |
| Treacle cured pork belly with crispy skin, Clonakilty black pudding and apple (p) | £14.00 |
| Six Angel oysters with lime caramel, grapefruit and chilli salsa | £16.50 |
| Cornish crab with pickled cucumber, avocado and egg yolk emulsion..... | £16.00 |
| Duck foie gras with peach purée, onion brioche and walnut crunch..... | £22.00 |
| Line caught mackerel with dill creme fraîche, mackerel tartar and kohlrabi..... | £16.00 |
| The Rib Room classic prawn cocktail with Marie Rose sauce and romaine lettuce  | £16.00 |
| Traditional Scottish smoked salmon from Royal Warrant holder John Ross Jr of Aberdeen  | £17.50 |


RAW

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| Sashimi grade tuna poke with ginger and soya sauce..... | £18.00 |
| Tartare of Longhorn beef fillet, mustard and onion relish with horseradish cream and watercress  | £20.00 |
| Thinly sliced seared Aberdeen Angus beef, shaved Perigord truffles and parmesan..... | £22.00 |

SOUPS

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| Tomato and watermelon gazpacho with compressed watermelon and barrel aged feta..... | £12.00 |
| Wild mushroom soup with cep purée and shallot compote | £12.50 |
| Wye Valley asparagus velouté with slow cooked hen's egg and pea shoots | £13.00 |

MAIN COURSES

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| Roast loin of Cornish lamb with slow cooked cutlet, spiced lamb neck, wilted wild garlic, heritage carrots and persillade..... | £30.00 |
| Roast rib of beef with Yorkshire pudding, our signature dish from Royal Warrant holder Donald Russell  180g £32.00 / 280g £42.00 | |
| Roasted Gressingham duck breast, braised leg, butternut squash and orange purée, baby bok choy, and Madeira jus..... | £29.00 |
| Wye Valley asparagus and Jersey Royal potato risotto with artichoke and morel mushrooms (v) | £24.00 |
| Chargrilled sirloin of dry aged beef with slow cooked short rib, roasted salsify and bone marrow sauce..... | £30.00 |
| Parmesan crusted corn fed chicken breast with fregola, cherry tomatoes and basil..... | £24.00 |
| Seared loin of monkfish, tomato and saffron purée, braised baby gem lettuce with smoked eel velouté..... | £30.00 |
| Roasted cod fillet, razor clams, braised celery, squid ink gnocchi with seaweed and caper sauce..... | £28.00 |
| Pan fried wild seabass, sautéed baby squid, roasted fennel, heritage kale and lobster bisque..... | £35.00 |

GRILLS

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| USDA prime sirloin, 250g | £34.00 | Australian Darling Downs Wagyu fillet 180g | £95.00 |
| Hereford rib eye, 280g | £28.00 | Lamb cutlets | £34.00 |
| Hereford fillet, 225g | £36.00 | Dover sole  | £40.00 |

All meat grills are served with oven roasted steak tomato, grilled Portobello mushrooms and steak chips with the choice of Rib Room sauces: peppercorn, béarnaise, hollandaise, Bloody Mary ketchup or horseradish. Our beef are British native breeds and dry aged for 28 days.

SIDES

£5.00 each

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| Mashed potatoes | Mull of Kintyre cheddar cauliflower cheese | Buttered heritage carrots |
| Goose fat roasted potatoes | French beans | Seasonal Rib Room vegetable salad |
| Steak chips | Sautéed spinach | Purple sprouting broccoli with chilli and almonds |
| Baked potato | Jersey Royal potatoes with mint | |

· Mario Trotta, Restaurant Manager ·

· Suveer Anand, Chef de Cuisine ·

· Simon Young, Executive Chef ·

· The Rib Room Bar & Restaurant ·

· Jumeirah Carlton Tower ·

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Food allergies and intolerances: please speak to a member of our team if you have a food allergy or intolerance. All prices include VAT. A discretionary 15% service charge will be added to your bill in lieu of gratuity.

Vegetarian dishes (v), Contains pork (p), Signature dishes 