

MENU

STARTERS

Smoked breast of Norfolk partridge, slow cooked leg wild blackberries, pear and hazelnut	£16.00
Six Angel oysters with raspberry and shallot vinegar	£16.50
Dressed Cornish crab with pickled cucumber, avocado and lime mayonnaise.....	£16.00
Seared foie gras with glazed apple and brioche croutons.....	£17.00

SALADS

Heritage beetroot salad, goat's cheese cannelloni and black olive tuille.....	£15.00
Isle of Wight tomato salad with avocado, mozzarella and basil	£15.00
The Rib Room seasonal vegetable salad with carrot dressing	£12.00

RAW

Sashimi grade tuna poke with ginger and soya sauce.....	£18.00
Loch Duart salmon tartar with compressed caviar, parmesan anchovy dressing	£18.00
Steak tartar, horseradish cream and watercress	£20.00
Carpaccio of Scottish beef fillet, shaved Périgord truffles and parmesan.....	£22.00

SOUPS

Butternut squash and ginger velouté with sage and onion gnocchi	£12.00
Wild mushroom soup with cep purée and shallot compote	£12.50
Curried cream of sweetcorn, roasted sweetcorn kernels and smoked eel	£12.50

BEST OF BRITISH

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
Roast Yorkshire pheasant with treacle cured beer bacon, choucroute and game chips (p).....	£35.00
Classic Rib Room fish pie, smoked Applewood, mash and tender stem broccoli	£22.00
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, confit leg, butternut squash purée, glazed chestnut, baby beetroot and Madeira jus.....	£29.00

MAIN COURSES

Celeriac and wild mushroom tart with chargrilled courgette, baby artichoke and tarragon velouté.....	£23.00
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
Fish of the day	Market price
Roast Cornish halibut, Jerusalem artichokes, sea vegetables, mussel and hazelnut velouté.....	£30.00
Pan fried wild seabass, sautéed baby squid, roasted fennel, heritage kale and lobster bisque.....	£35.00
Biryani served with raita and spiced chutney	
Chicken.....	£37.00
Slow cooked neck of lamb.....	£39.00
Tiger king prawns.....	£39.00

GRILLS

USDA prime sirloin, 250g	£34.00
Hereford rib eye, 280g	£28.00
Hereford fillet, 225g	£36.00
Lamb cutlets	£34.00
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

Mashed potatoes
Goose fat roasted potatoes
Steak chips

Mull of Kintyre cheddar cauliflower cheese
French beans
Sautéed spinach

Buttered heritage carrots
Brussels sprouts with pancetta and chestnuts
Tender stem broccoli with chilli and almonds

· Pauline Dubord, General Manager ·

· Suveer Anand, Chef de Cuisine ·

· Simon Young, Executive Chef ·

· The Rib Room Bar & Restaurant ·

· Jumeirah Carlton Tower ·

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