
MENU

STARTERS

The Rib Room prawn cocktail <i>romaine lettuce and Marie rose sauce</i>	£15.00	Loch Fyne smoked salmon <i>parsley, shallot and caper salad</i>	£13.50
Cornish crab & avocado salad <i>with brown crab mayonnaise</i>	£13.00	Iron bark pumpkin & ginger velouté <i>toasted pumpkin seeds (v)</i>	£7.50
Heritage beetroot salad <i>Rosary goats cheese, walnuts and beetroot vinaigrette (v)</i>	£10.50	Tandoori spiced halibut, kedgeree risotto <i>lobster and lemongrass bisque</i>	£14.00
Seared duck liver <i>wild mushrooms on toast</i>	£12.00	Sashimi grade Tuna Poke <i>seaweed and pickled ginger</i>	£14.50
Winter salad <i>caramelised squash, kale, Granny Smith apple, pecan nuts, pomegranate and ginger dressing (v)</i>	£10.50		

MAIN COURSES

The Rib Room braised lamb neck <i>shepherd's pie, smoked Applewood mash and buttered kale</i>	£15.50	Fillet of Loch Duart salmon <i>sweet and sour Hispi cabbage, shrimp and almond butter</i>	£25.00
Roast loin of fallow deer <i>braised haunch croquette, chestnut purée and blackberries</i>	£28.00	Monkfish & tiger prawn curry <i>coconut rice, toasted sesame seeds and coriander cress</i>	£18.00
Free range roasted black leg chicken <i>crispy wing, celeriac purée and shallot compote</i>	£24.00	Day boat fish	market price
Butternut squash & sage ravioli <i>crispy sage and Beaufort cheese (v)</i>	£15.00	Roast rib of beef with Yorkshire pudding 180g £30.00 / 280g £40.00 <i>our signature dish is selected from Donald Russell, trusted supplier ; H.M. The Queen and a Royal Warrant holder since 1984</i>	

• Simon Young, Executive Chef •

• The Rib Room Bar & Restaurant •



• Pauline Dubord, General Manager •

• Jumeirah Carlton Tower •

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.

MENU

GRILLS

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

British native breeds (dry aged for 28 days)

Longhorn rib eye 280g	£26.00	USDA prime sirloin 250g	£30.00
Longhorn fillet 225g	£32.00	Welsh Cambrian lamb cutlets	£24.00
Longhorn onglet 250g	£18.00	Dover sole	£38.00

SIDE

£5.00 each

Buttered heritage carrots	Steak chips
Mashed potatoes	Mull of Kintyre cheddar cauliflower cheese
Roasted butternut squash with thyme and honey	Celeriac and nutmeg purée
Sautéed spinach	Goose fat roast potatoes
Stir fried kale with chilli and garlic	

DESSERTS

£8.00 each

Banana soufflé <i>Gianduja ice cream</i>	Vanilla rice pudding <i>pain d'épice croutons and blackberries</i>
Flourless orange cake <i>citrus fruits and almond ice cream</i>	Selection of ice creams and sorbets <i>homemade by our pastry team</i>
Warm apple tart <i>caramelised apples and brown butter ice cream</i>	A selection of three cheeses <i>from artisan cheesemaker Alsop and Walker from Mayfield</i>

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