SOMERSET’S
FOOD MENU

**SALAD**

**CAESAR SALAD**
Romaine lettuce, parmesan cheese, anchovies, and home made dressing.
With grilled cajun chicken AED 60
With grilled prawns AED 70

**SIGNATURE COBB SALAD**
Barbeque spiced grilled chicken, avocado, grilled turkey bacon, egg, romaine lettuce, blue cheese, butter milk ranch dressing.

**PRawn, MAnGo ANd AVOCADO SALAD**
Spring leaves, red onion and Marie Rose dressing.

**MEZZAH**

**TRADITIONAL COLD MEZZAH**
Hummus, moutabel, Arabic pickles, tabbouleh, warak enab, olives and Arabic bread.
Or select any of the above for AED 30 per item AED 70

**TRADITIONAL HOT MEZZAH**
Kibbeh, cheese rokakat, spinach fatayer, meat sambousek, mix pickles, yoghurt with Arabic bread.
Or select any of the above for AED 30 per item AED 70

**GRILLED HALLOUMI**
Tomato, rocca, mint, onion and olive oil.

**HUMMUS BIL LAHAM**
Chickpeas puree with tahini, garlic and lemon juice topped with minced lamb and pine nuts & olive oil.

**FATToush**
Fresh seasonal greens, tomato and crispy pita bread.

**BITES**

**FRIES**
Choose from thick hand cut or regular fries complimented with caramelized onion mayo.

**WINGS TRIO**
A selection of cola barbeque, sriracha and tandoori flavours
One portion of any above flavours AED 65

**LIME AND CHILLI SALT CALAMARI**
Crispy but tender calamari complemented by fragrant herbs and aioli sauce.

**SPRING ROLLS**
Choice of chicken or vegetables, served with Thai sweet chilli and soy sauce.

**MÉLANGE OF FRIED CRUNCH**
Fried chicken lollipops, jalapeno cheese sticks, chicken popcorn & tempura prawn served with home sweet chilli dip and aioli sauce. (Perfect for 2 people)

**CHICKEN NACHOS**
Crispy toasted corn chips, cajun chicken, avocado jalapenos, pico de gallo salsa, guacamole and sour cream.

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### BURGER & SANDWICHES

**DOUBLE CHEESE BURGER**
Angus beef burger, brioche bun, mature cheddar cheese, grilled onion, French fries with cranberry and pumpkin seed coleslaw.

**BEEF RIB SLIDERS**
Slow cooked braised rib, potato bun, celeriac coleslaw, hand cut fries.

**NEXT LEVEL STEAK AND ONION SANDWICH**
Minute beef flank steak, grilled onion, rocket leaves, garlic herb spread, ciabatta loaf and thick cut fries.

**SIGNATURE CLUB SANDWICH**
Slow roasted chicken, turkey bacon, boiled egg, tomato, iceberg lettuce, toasted wholemeal bread, mustard spread and French fries.

**CHICKEN QUESADILLAS**
Chicken, peppers, zucchini folded in flour tortilla bread and pan grilled served with freshly made guacamole, tomato salsa and sour cream.

**DESSERT**

**BUTTERMILK FRIED CHICKEN**
Deep fried chicken thigh marinated in buttermilk and herbs served with mustard aioli, mesclun and thick cut fries.

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### MAIN MEAL

**ORIENTAL MIX GRILL**
Lamb kofta, lamb cutlet, shish taouk, fish tikka, oriental rice, yoghurt and roca biwas salad.

**CLASSIC COD & CHIPS**
A beer battered crispy cod fillet, mushy peas, lemon, sarson vinegar, hand cut fries and tartar sauce.

**CHICKEN UNDER THE BRICK**
Baby roast chicken cooked under a heavy weight brick with creamy mushroom sauce, steamed broccoli and rosemary jus.

**BUTTERMILK FRIED CHICKEN**
Deep fried chicken thigh marinated in buttermilk and herbs served with mustard aioli, mesclun and thick cut fries.

**SIGNATURE ENTRECOTE STEAK**
Grilled entrecote steak and French fries served with café de Paris sauce.

**CRISPY SKIN SALMON**
Pan grilled salmon, creamy herb mash served with tarragon brown butter sauce and dressed with rocket leaves.

### CHUTNEY’S SPECIALS

**INDIAN SAMPLER**
Vegetable samosa mint chutney, tawa tikka aloo and paneer tikka.

**MURGH ANGAAR BITES**
Boneless chicken marinated in red chilli and yoghurt.

**BUTTER CHICKEN**
Tender char grilled chicken stirred in a tangy sauce and seasoned with kasoori methi and honey.

*Served with choice of naan or steamed rice.

### DESSERT

**FRESH SLICED FRUITS**
Platter of seasonal fruits.

**CHOCOLATE WALNUT BROWNIE**
Served with Mövenpick vanilla ice cream and hot chocolate sauce

**MARBELLED CHEESE CAKE**
Served with forest berry compote.

**SKILLET CHOCOLATE S’MORES**
Toasted s’mores in a pan with chocolate and Nutella served with biscuits.

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# SOMERSET’S DRINKS MENU

## BEER

**DRAUGHT BEER (PINT)**
- Amstel Light, Amstel
- Heineken Extra Cold, Stella, Strongbow
- Tiger
- Kingfisher
- Guinness

**BOTTLED BEER**
- Amstel Light, Amstel, Becks, Budweiser, Heineken, Tiger, Strongbow, Singha, Carlsberg
- Corona, Peroni

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## WINE & CHAMPAGNE

**WHITE WINE**
- Chardonnay, Casillero Del Diablo, Chile
- Pinot Grigio, Gabbiano, Italy
- Sauvignon Blanc, Cuvee Sabourin, France

**RED WINE**
- Merlot, Masia, Spain
- Moncaro Montepulciano D’Abruzzo DOC, Italy
- Cabernet Sauvignon, Vivo, Australia

**SPARKLING WINE & CHAMPAGNE**
- Pol Remy
- Dom Pérignon
- Moët & Chandon
- Laurent-Perrier
- Moët & Chandon, Rose, France

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## G & T

**GIN**
- Bombay Sapphire
- Tanqueray
- Gordon’s
- Beefeater

**RUM**
- Bacardi White
- Bacardi (Black, Gold)
- Malibu
- Havana Club Anejo 7 years

**TEQUILA**
- Patrón XO Café
- Conquistador, Tenampa
- Patron Anejo

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## WHISKY & SCOTCH

**WHISKY, REGULAR SCOTCH**
- American, Irish, Canadian
  - Jack Daniels
  - Jameson
  - J&B, Johnnie Walker Red Label
  - Jim Beam
  - Dewar’s, The Famous Grouse

**WHISKY, SCOTCH PREMIUM**
- Chivas Regal 12 years, JW Black Label
- Johnnie Walker Double Black
- Johnnie Walker Blue Label

**SINGLE MALT WHISKY**
- Glenfiddich 12 years
- Macallan 12 years

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<tr>
<td>Macallan 12 years</td>
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## OTHER DRINKS

**VODKA**
- Absolut
- Russian Standard
- Belvedere
- Grey Goose

**APERITIF (3CL)**
- Campari, Pimm’s No.1, Ricard, Martini (Dry, Bianco, Rosso)

**PORT WINE**
- Cockburn’s

**SHOOTERS**
- Blue Kamikaze
- B-52, Jager Bomb

**COCKTAILS**
- God Father Sour, Mojito, Sex on the Beach, Singapore Sling, Cosmopolitan, Dry Martini, Pina Colada, Bloody Mary, Margarita, Daiquiri
- Bullfrog, Negroni
- Long Island Iced Tea

**NON ALCOHOLIC BEVERAGES**
- Fruit Cocktail, fresh juice
- Soft Drinks, Soda, Tonic
- Red Bull

**MILKSHAKE**
- Mango, Strawberry, Vanilla, Chocolate

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