

tuesday burger club

2 for 1 burgers all day

(red card club)

oyster happy hour

17:00 - 18:00

Sunday - Thursday
in the bar



daily menu

from £6.95

2 courses for £12.95

Monday - Friday

12.00 - 15.00

Monday - Thursday

17.00 - 18.00

aperitif

negroni	£7.50	laurent-perrier brut champagne	£58.50	kir royale	£11.95
tanqueray gin, campari & sweet vermouth		125ml £11.00 / 175ml £15.00		laurent-perrier champagne & crème de cassis	
martini	£8.50	laurent-perrier cuvée rosé champagne	£85.00	abriece	£11.95
ketel one vodka or tanqueray gin, dry vermouth, olive or twist				laurent-perrier brut champagne, apricot brandy & bitter cherry	

nibbles

baked cornbread	£3.95
olive tapenade & balsamic	
olives & salt & pepper cashew nuts (n)(v)	£4.95

oysters

rock oysters	each £2.50
sweet basil pine nut vinaigrette	

starters

soup (v)	£4.25
salmon (n)	£9.50
kiln smoked, grapefruit, avocado sorbet, rocket & hazelnut	
scallops	£8.95
black truffle, cauliflower purée & chive oil	
beetroot (v)(n)	£7.95
goats cheese, fennel, cashew & parmesan	
chicken & foie gras (n)	£7.95
sun blushed tomato & curried walnut	
mussels	£7.25 / £13.95
chilli, lemongrass, coriander & focaccia	
roast parsnip risotto (v)	£7.25 / £11.25
pear & apple	
pea & mint gnocchi (n)(v)	£7.95 / £11.95
crowdie cheese, pine nut & asparagus	
house salad (n)(v)	£4.95 / £7.95
asparagus, beetroot, cashew, chickpea, honey, yoghurt & turmeric dressing	

grill

our prime cuts of grass-fed beef are dry-aged for a minimum of 28 days, depending on the cut. All of our steaks are grilled over charcoal at 650°f, served with skinny fries & your choice of béarnaise, red wine, peppercorn sauce or garlic herb butter

burger 170g	£12.95
flat iron 220g	£19.95
ribeye 220g	£27.95
sirloin 220g	£27.95
fillet 220g	£34.95
côte de boeuf to share 500g	£69.00
macaroni cheese, hand cut chips & caesar salad	

sunday roast

striploin, roast potatoes, green beans, carrots & yorkshire pudding
£24.95 or £48.50 to share

sides

rocket & parmesan (v)	£3.00
house salad (n)(v)	£3.25
caesar salad	£3.00
onion rings, truffle & parsley (v)	£3.50
macaroni cheese (v)	£3.50
savoy cabbage & sweetcorn (v)	£3.50
snow peas & asparagus (v)	£3.75
truffle fries (v)	£3.50
hand cut chips (v)	£3.50
skinny fries (v)	£3.00

mains

chicken	£15.75
pancetta pommes anna, haggis, leek, whole grain mustard & onion ash	
duck	£19.75
savoy cabbage, sweetcorn, potato, plum & red wine sauce	
chicken salad (n)	£12.95
asparagus, beetroot, cashew, chickpea, honey, yoghurt & turmeric dressing	
lamb loin	£25.50
pea & mint gnocchi, pancetta, chantenay carrot & sauce reform	
cod	£21.95
oxtail croquette, squid ink, truffle cauliflower purée & spring cabbage	
hake	£15.95
mussels, leek & potato broth	
sea trout	£20.95
asparagus purée, chorizo, grapefruit, fennel & fondant potato	

we are proud to advise that all our meat, fish & produce is sourced locally

if you have an allergy, intolerance or sensitivity please ask a server for the allergen menu

ask your server about our red card deals

we add a 12.5% discretionary service charge for tables of 6 or more



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