



*the adamson*  
*restaurant & bar*

## nibbles

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mini baked loaf (v) butter, olive oil & balsamic vinegar	3.50
olives (ve) pepper, garlic & oregano	3.95
smoked nuts (n)(ve) peanuts, almonds, cashews & macadamia	3.50
flatbread lemon & garlic hummus	4.50

## starters

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soup of the day (v) focaccia & smoked salted butter	4.95
oysters shallots, vinaigrette & tobasco	£3.00 per oyster
calamari lime, apple, radish, sweet chilli & coriander	8.95
duck orange, shimigi mushroom, sorrel & leek	8.95
tempura cauliflower (ve) kale, sesame, spring onion & bbq sauce	8.95 / 15.25
mussels white wine, parsley, garlic, cream & focaccia	8.95
scallops pancetta, red chicory, raspberry & sorrel	12.95

## mains

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lobster risotto lobster bisque, chives, fennel, & crème fraîche	22.95
venison douglas fir, artichoke, beetroot, broccoli & mash	26.95
chicken parmesan, green bean, chive skirlie, chestnut & truffle linguini	21.95
halibut mussels, samphire, ratte potato & yellow curry	24.95
butternut & sage (ve)(n) orange, pearl barley & hazelnut spinach & rocket + rosemary & maple chicken	12.95 5.00
fish & chips peas & tartare	15.95
the adamson burger bacon, monterey jack cheese, shallot & skinny fries	15.95
harissa carrot & fennel (ve) puy lentil, mint yoghurt, pomegranate & coriander	15.95

### sunday roast

roast potatoes, carrot, green beans  
yorkshire pudding & red wine jus  
£22.95

served on sunday

please ask your server for vegan options

subject to availability

 The AdamsonStAndrews

 the adamsonstandrews

for allergy information, please ask your server

(v) vegetarian (ve) vegan (n) contains nuts

tables of 6 persons and above, a discretionary 12.5% service charge will be added to your bill

## jospers grill

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our prime cuts of grass-fed beef are dry-aged for a minimum of 28 days & grilled over charcoal at 650°f.

fillet 220g	41.95
sirloin 220g	31.95
ribeye 220g	31.95
+ sauces	2.50
bearnaise	
peppercorn	
garlic butter	

all steaks served with skinny fries & a choice of sauce

chateaubriand 500g  
pear & pecorino salad,  
flat cap mushroom &  
vine tomato,  
sauce & skinny fries  
£80.00

## sides

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truffle & parmesan fries (v)	4.95
skinny fries (ve)	3.95
tenderstem brocolli & smoked almonds (n)	4.25
flat cup mushrooms & chilli (ve)	4.25
pear & pecorino salad	4.25
macaroni cheese (v)	5.95
onion rings	4.95
green beans & shallot	4.25
hand cut chips	4.95

## desserts

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sticky toffee pudding (n)(v) butterscotch, malt ice cream & pecan	7.25
dark chocolate & espresso delice (v) honeycomb, cherry & chocolate tuille	7.25
the chefs' physician cranberry, raspberry, white chocolate parfait, mint & elderflower	7.25
cheese adamson oatcakes, quince jelly & grape	8.95
ice cream 3 scoops (v) vanilla, chocolate, strawberry	4.25
sorbet 3 scoops (v) passionfruit, mango, raspberry	4.25

## after dinner drinks

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espresso martini finlandia, mr black & espresso	7.95
the physician finlandia, st germain, cranberry, raspberry, mint & lemon	8.75
smokey old fashioned woodford reserve, maple syrup, angostura bitters & applewood smoked	10.25



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champagne

	125ml	175ml	bottle
veuve clicquot yellow label	13.95	19.25	82.00
veuve clicquot rosé	16.95	23.50	99.00
veuve clicquot rich			100.00

white

	175ml	250ml	bottle
chenin blanc, kleine zalze stellenbosch, south africa	5.75	8.25	24.00
pinot grigio, fantinel fruili italy	7.25	10.25	30.00
chardonnay, les prunelles languedoc. france	7.95	10.95	32.00
sauvignon blanc, vavasour marlborough, new zealond	8.95	12.50	37.00
picpoul de pinet, villa blanc languedoc, france	8.95	12.50	37.00
sauvignon blanc, tendem southern france			34.00
albarino, terra de asorei rias baixas, spain			37.00
chardonnay, septembre burgundy, france			40.00
gruner veltliner, ingrid gross weinviertel, austria			46.00
sancerre, domaine henry natter loire, france			59.00
chardonnay meerlust stellenbosch, south africa			65.00
chablis 1er cru, jean dauvissat burgundy, france			79.95
sauvignon blanc, cloudy bay marlborough, france			82.00

rose

	175ml	250ml	bottle
pure mirabeau provence, france	8.95	12.50	37.95
whispering angel provence, france			75.95

red

	175ml	250ml	bottle
shiraz, la campagne languedoc-roussilon, france	5.75	8.25	24.00
merlot, son excellence languedoc-roussilon, france	6.50	9.00	27.00
cabernet sauvignon, kleine zalze stellenbosch, south africa	6.75	10.25	28.00
montepulciano d'aruzzo barba, italy	7.50	10.50	30.00
malbec, brazos mendoca, argentina	7.95	10.95	32.00
rioja crianza, gran bohedal rioja doc, spain	8.95	12.50	37.00
d'ouero, quinta do portal duoro valley, portugal			33.00
barbera, ca bianca piemonte, italy			34.00
chateau la graula bordeaux, france			38.00
pinot noir, rapura springs marlborough, new zealand			45.00
valpolicella ripasso fumanelli, veneto italy			52.00
st emilion, la fleur cravignac bordeaux, france			68.00
chateauneuf de pape, ogier rhone valley, france			70.00
rubicon, meerlust stellenbosch, south africa			79.95