



the adamson

nibbles

mini baked loaf (v) butter, olive oil & balsamic vinegar	4.95
olives (ve) pepper, garlic & oregano	3.95
smoked nuts (n)(ve) peanuts, almonds, cashews & macadamia	4.50
sugar snap peas (ve) paprika salt	4.50

starters

oysters shallots, vinaigrette & tobasco	3.50 per oyster
calamari lime, apple, radish, sweet chilli & coriander	9.95
beetroot & falafel scotch egg (n)(ve) rocket, walnut, pomegranate, pistachio & mint yoghurt	8.95
mussels white wine, parsley, garlic, cream & focaccia + nduja	9.95 4.95
scallops (n) romesco, asparagus, pomegranate, kale & lemon	14.25
crab avocado, grapefruit & chilli	13.95

mains

hake (n) mussels, samphire, ratte potato & coconut curry	27.95
lamb (n) masala spice, potato bhaji, mint, pea, shallot & coriander	27.95
chicken carrot, radish, bbq corn, potato & chive	26.95
pea, green bean & mint risotto (n)(ve) spring onion & pea shoots + harissa chicken	17.95 6.95
harissa carrot & fennel (ve) puy lentil, mint yoghurt, pomegranate & coriander	17.95
beetroot & avocado salad (n)(ve) tomato, kale, rocket, spinach, smoked almonds & lemon + harissa chicken	13.95 6.95
fish & chips peas & tartare	17.95
the adamson burger bacon, monterey jack cheese, pickle & skinny fries	17.95

sunday roast

roast potatoes, carrot, green beans
yorkshire pudding & red wine jus
£25.95

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

jospoer grill

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	32.95
ribeye 220g	32.95
+ sauces	2.50
bearnaise	
peppercorn	
garlic butter	

all steaks served with skinny fries & a choice of sauce



sides

truffle & parmesan fries (v)	4.95
skinny fries (ve)	4.25
tenderstem brocolli & smoked almonds (n)(v)	4.50
flat cup mushrooms & chilli (ve)	4.50
pear & pecorino salad (v)	4.50
macaroni cheese (v)	5.95
onion rings (v)	4.95
green beans & shallot (v)	4.50
hand cut chips (ve)	4.95

desserts

sticky toffee pudding (n)(v) butterscotch, malt ice cream & pecan	8.25
dark chocolate & espresso delice (v) honeycomb, cherry & chocolate tuille	8.25
the chefs' physician (v) cranberry, raspberry, white chocolate parfait, mint & elderflower	8.25
ice cream 3 scoops (v) vanilla, chocolate, strawberry	4.95
sorbet 3 scoops (v) passionfruit, mango, raspberry	4.95

after dinner drinks

espresso martini finlandia, mr black & espresso	8.25
the physician finlandia, st germain, cranberry, raspberry, mint & lemon	8.95
smokey old fashioned woodford reserve, maple syrup, angostura bitters & applewood smoked	11.25



champagne

	125ml	175ml	bottle
veuve clicquot yellow label	14.50	20.50	87.00
veuve clicquot rosé	17.50	24.75	105.00
veuve clicquot rich			125.00

white

	175ml	250ml	bottle
chenin blanc, kleine zalze stellenbosch, south africa	5.95	8.50	25.00
vinho verde, lua nova stellenbosch, south africa	7.00	10.00	29.95
chardonnay, 'lakefield' cranswick new south wales, australia	7.95	11.50	33.95
pinot grigio, fantinel fruili italy	7.95	11.50	34.00
sauvignon blanc, vavasour marlborough, new zealand	8.95	12.95	37.95
sauvignon blanc, tendem southern france			34.95
albarino, terra de asorei rias baixas, spain			39.95
picpoul de pinet, villa blanc languedoc, france			41.95
macon-village, la cave d'aze burgundy, france			41.95
gruner veltliner, ingrid gross weinviertel, austria			46.00
pouilly-fuisse, sebastien treuillet loire valley, france			59.95
chardonnay meerlust stellenbosch, south africa			72.95
sauvignon blanc, cloudy bay marlborough, new zealand			84.95
chablis ler cru, domaine roy burgundy, france			110.00
meursault, domaine bzikot burgundy, france			135.00

rose

	175ml	250ml	bottle
nicolas rouzet provence, france	8.95	12.95	37.95
pure mirabeau provence, france	10.75	15.50	45.00
whispering angel provence, france			83.00

red

	175ml	250ml	bottle
sangiovese, languor italy	5.95	8.50	25.00
cabernet sauvignon, kleine zalze stellenbosch, south africa	6.95	9.95	28.95
carignan, baron de baussac france	7.00	10.00	29.95
montepulciano d'aruzzo, le salare abruzzo, italy	7.95	11.50	33.95
malbec, brazos mendoza, argentina	8.25	11.95	34.95
d'ouro, quinta do portal duoro valley, portugal	8.95	12.50	36.95
bordeaux superior, château la gruala bordeaux, france			38.95
rioja crianza, gran bohedal rioja, spain			42.00
zinfandel, cline cellars california, usa			51.95
pinot noir, rapura springs marlborough, new zealand			56.00
romitorio toscana, castello romitora tuscan, italy			58.00
valpolicella ripasso, fumanelli veneto, italy			61.00
st emilion, la fleur cravignac bordeaux, france			72.00
chateauneuf de pape, ogier rhône valley, france			79.00
rubicon, meerlust stellenbosch, south africa			95.00