



the adamson

aperitifs & nibbles

classic champagne cocktail hennessy vs, brown sugar, bitters & veuve cliquot	18.95
smokey old fashioned woodford reserve, maple, bitters & applewood smoked	11.25
house martini gin or vodka, shaken or stirred, olives or lemon	8.95
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
oysters eden mill red snapper gin & tomato salsa	4.25 per oyster

starters

soup (v) focaccia & salted butter	4.95
beetroot smoked salmon shallots & horseradish crème fraîche	9.95
calamari lime, apple, radish, sweet chilli & coriander	9.95
beetroot & falafel scotch egg (n)(ve) rocket, walnut, pomegranate, pistachio & mint yoghurt	8.95
scallops (n) romesco, asparagus, pomegranate, kale & lemon	13.95
pigeon aubergine, kale, radish & fennel	7.95

jospur grill

our prime cuts of grass-fed beef are dry-aged for a minimum of 28 days & grilled over charcoal at 650°f.	
chateaubriand 500g green beans, sugar snaps peas, skinny fries & sauce	80.00
fillet 220g	42.95
sirloin 220g	32.95
ribeye 220g	32.95
+ sauces	2.95
bearnaise garlic butter peppercorn	
steak served with skinny fries, rocket & a sauce	

sunday roast

£17.95

beef striploin

roast potato, seasonal veg,
yorkshire pudding & red wine jus

the adamson classics

mussels white wine, parsley, garlic, cream & focaccia	8.95 / 16.95
fish & chips peas & tartare	17.95
the adamson burger bacon, monterey jack cheese, pickle & skinny fries	17.95
pear & parsnip salad kholrabi, caesar dressing, rocket, spinach & kale	17.95

mains

king prawn & calamari linguini tomato, garlic, chilli & chives	25.95
hake (n) mussels, samphire, ratte potato & coconut curry	26.95
venison (n) masala spice, potato bhaji, mint, pea, shallot & coriander	28.95
pumpkin & sage risotto (v) orange, feta & pumpkin seeds	18.95
harissa carrot & fennel (ve) puy lentil, mint yoghurt, pomegranate & coriander	18.95

sides

truffle & parmesan fries (v)	4.95
skinny fries (ve)	4.95
hand cut chips (ve)	4.95
tenderstem brocolli & smoked almonds (n)(v)	4.95
tomato & basil salad (ve)	4.95
macaroni cheese (v)	5.95
onion rings (v)	4.95
green beans, sugar snaps & peas (ve)	4.95
garlic & chilli king prawn	6.95

desserts

sticky toffee pudding (n)(v) butterscotch, malt ice cream & pecan	8.25
the chefs' physician (v) cranberry, raspberry, white chocolate parfait, mint & elderflower	8.25
mint chocolate ganache (v) vanilla cream & dark chocolate	8.25
ice cream 3 scoops (v) vanilla, chocolate, strawberry	5.95
sorbet 3 scoops (v) passionfruit, mango, raspberry	5.95

after dinner drinks

pornstar martini finlandia, passoa, pineapple, lemon, vanilla & prosecco	8.25
the physician finlandia, st germain, cranberry, lemon, raspberry & mint	8.95
lady dalton bombay sapphire, crème de pêche, grand marnier & lemon	9.25
espresso martini finlandia, espresso & mr black	8.95
thou bonnie gem glenmorangie, lemongrass & ginger, lemon, maple & bitters	9.95

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

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	6.50	9.25	27.00
vinho verde, lua nova portugal	7.75	10.70	31.95
chardonnay, cranswick new south wales, australia	8.50	12.25	35.95
pinot grigio, fantinel fruili italy	8.50	12.50	36.00
sauvignon blanc, vavasour marlborough, new zealand	9.50	13.50	39.95
sauvignon blanc, tendem southern france			34.95
albarino, terra de asorei rias baixas, spain			39.95
picpoul de pinet, belle mare languedoc, france			41.95
macon-village, la cave d'aze burgundy, france			41.95
gruner veltliner, ingrid gross weinviertel, austria			46.00
pouilly-fume, 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	6.50	9.25	27.00
cabernet sauvignon, kleine zalze stellenbosch, south africa	7.25	10.25	29.95
carignan, baron de baussac france	7.75	10.70	31.95
montepulciano d'aruzzo, le salare abruzzo, italy	8.50	12.25	35.95
malbec, brazos mendoza, argentina	8.75	12.50	36.95
d'ouro, quinta do portal duoro valley, portugal	9.25	13.25	38.95
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 comand, south africa			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