



# ADAM'S

BRASSERIE

## Starters

<b>Soup of the day</b> served with warm bread	£6.00
<b>Crisp slow cooked belly of Gloucestershire old spot pork</b> celeriac and apple slaw with Port wine dressing	£7.50
<b>Wild mushroom and Stilton bruschetta (V)</b> with pear, walnut and frisée salad finished with raspberry dressing	£6.75
<b>Pan seared scallops</b> confit tomato, black pudding bon-bon and curry oil	£8.95
<b>Traditional duck cassoulet</b> herb crust, served with rustic bread	£8.95
<b>Pan fried king prawns</b> marinated in chilli, ginger and garlic with mange tout, noodle salad	£8.95
<b>Jasmine tea and thyme home smoked fillet of trout</b> Baby spinach salad, caramelised lime and harissa crème fraiche	£6.50
<b>Traditional Caesar salad</b> grilled chicken, croutons, Parma ham wafer and silver anchovies	£7.75
<b>Luton Hoo sharing platter for 2 people</b> potted ham hock, chorizo, mature cheddar, tomato chutney, balsamic roasted onions, finished with rustic bread	£12.00

## Main courses

<b>Market fish of the day</b> with Chef's garnish	£17.00
<b>Slow cooked rolled beef</b> on pearl barley risotto with carrot fondant and redcurrant reduction	£18.00
<b>Pan seared fillet of sea bream</b> With soy cabbage and spiced potatoes	£17.50
<b>Roasted breast of chicken</b> with pancetta, button mushrooms, baby onions, crisp rosti, spinach and red wine jus	£16.50
<b>Strozzapreti pasta</b> with artichoke, pancetta, black olives, sun blush tomato and pesto	£15.50
<b>Grilled Cumberland sausage ring</b> with caramelised red onion marmalade, creamy mash and Guinness jus	£15.50
<b>Herb crusted fillet of cod</b> chive mash, roast fennel and clam chowder	£17.00
<b>Roasted butternut squash ravioli (V)</b> with sweet roasted red peppers and shaved Parmesan	£15.00
<b>Crisp Picatta of pork</b> on buttered linguini with caponata	£16.50

For parties of six or more, a 10% discretionary service charge will be added to your bill.

## From the grill

<b>Luton Hoo burger</b> hand made sweet chilli beef burger with bacon, mature Cheddar cheese and chunky chips	£12.95
<b>Char-grilled rump of lamb</b> sautéed sweet potatoes, green beans and red wine jus	£19.00
<b>Sirloin of Casterbridge beef</b> 225g with chunky chips, roasted plum tomato and confit flat mushrooms	£21.00
<b>Rib eye of Casterbridge beef</b> 225g with chunky chips, roasted plum tomato and confit flat mushrooms	£19.50

### Sauces

Béarnaise – Peppercorn – Smoked Garlic Butter	£1.25
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### Jazz Sunday Lunch

3 course menu  
£35.00

### St Valentine's Romantic Dinner

**Saturday 11<sup>th</sup> and  
Tuesday 14<sup>th</sup> February**

Arrival cocktail and canapés,  
3 course dinner with wine

£59.00

## Sides - £4.00

Chunky chips  
with smoked garlic mayonnaise  
Creamed mashed potatoes  
Feta, rocket and olive salad  
Roast vegetables & sweet potato  
Sesame Bok choi  
Mixed leaf salad

## Desserts

<b>Caramelised pear Pavlova</b> with pear mousse, meringue and poached pear	£6.75
<b>Dark chocolate and orange panna cotta</b> milk chocolate crispy cake and lemon sauce	£6.75
<b>Almond crème brûlée</b> with pistachio brittle	£6.75
<b>Baked apple crumble cheesecake</b> apple and blackberry compote with vanilla ice cream	£6.75
<b>Warm traditional rice pudding</b> sponge fingers and strawberry conserve	£6.75
<b>Selection of British fine cheeses</b> celery, grapes, apple chutney and wafer biscuits	£7.75

## Coffees & Teas

<b>Cafetiere of fresh ground coffee</b>	£3.75
<b>Espresso, Americano, Cappuccino, Café Latté, Mocha</b>	£3.95
<b>Hot Chocolate</b>	£3.25
<b>Selection of Teas</b>	£3.75

All served with home made Biscotti