



ADAM'S
BRASSERIE

Breakfast rolls

Available between 11.00am and 12.30pm

Sourdough bun with your choice of:-

Smoked back bacon (g,d)	£6.00
Cumberland Sausage (g,sd)	£6.00
Grilled field mushroom (g,m,v)	£6.00

Sandwiches

Available between 11.00am and 6.00pm

Roast chicken with tarragon mayonnaise (e,d)	£12.00
Severn and Wye oak smoked salmon with cream cheese (f,d)	£12.00
Honey roast ham with Pommery mustard and fresh rocket (mu,g,d)	£12.00
Clarence Court hens egg with mustard cress mayonnaise (e,mu,d)	£12.00

Served on your choice of mixed grain (g), white (g) or gluten free bread with Kettle crisps and salad garnish

All Day Dining

Available between 12.30pm and 6.00pm

Starters

Persian spiced chicken wings (d,n) sumac blistered cherry tomatoes and pistachio	£8.50
Swordfish carpaccio (ce,so,f) caponata salsa, lime and pink peppercorns	£8.00
Heritage tomato salad (d,v,g) Crotin goat's cheese, basil and Sardinian music bread	£7.50

Stone baked hand puller 10" pizzas

Classic marinara tomato and basil sauce, vegan mozzarella and smoked peppers (v,ve,g,so)	£13.00
King prawn and chorizo tomato and basil sauce, mozzarella and lemon crumb (cr,g,d,so)	£16.00
Pepperoni and jalapeno pepper tomato and basil sauce and mozzarella (g,d,so)	£14.00
Parma ham tomato and basil sauce, mozzarella, semi dried tomatoes, wild rocket and balsamic glaze (g,d,so)	£14.00

Main Courses

Feta cheese and watermelon salad (n,d,se,so,pe,sd,g,v) toasted cashew nuts, pea shoots, pomegranate and sesame seeds with Sichuan style sauce	£13.00
Breaded fillets of Torbay sole (f,g,e,d,sd) French fries, crushed minted peas, lemon and tarter sauce	£18.00
6oz beef burger (g,d,se,so) brioche bun, back bacon, smoked Applewood cheese, French fries, tomato, lettuce & onion	£16.00
Potato gnocchi (v,ve,n) smoked piquillo peppers, walnuts and muhammara sauce	£16.00

Sides

Rocket and Parmesan salad (d)	£6.00
French fries (v,ve)	£6.00

Desserts

Dark chocolate and orange tart (ve,v,n,so) macarated strawberries and blood orange sorbet	£7.50
Summer pudding (d,g,v) berry coulis and clotted cream	£7.50
Knickerbocker glory (d,so,v) mango sorbet, raspberry ripple ice cream, fruit coulis, caramel fudge and chocolate shards	£7.50

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

Allergens

Luton Hoo Hotel, Golf and Spa is not a completely allergen free environment. We do however aim to minimise the risk of exposure and therefore if you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.
(v) – vegetarian, (ve) – vegan, (ce) – celery, (mo) – mollusc, (cr) – crustacean, (mu) – mustard, (d) – dairy, (n) – nuts, (e) – egg, (pe) – peanuts, (fi) – fish, (se) – sesame, (g) – gluten, (so) – soya, (lu) – lupin, (sd) – sulphur dioxide

Adam's Brasserie Wine List

Champagne

		Bottle <i>750ml</i>	Glass <i>175ml</i>	Glass <i>125ml</i>
048	Canard-Duchêne, Rosé, Brut	NV	£66.00	£17.40
001	Louis Roederer, Brut Premier	NV	£79.00	£20.75
044	Veuve Clicquot, Yellow Label, Brut	NV	£96.00	£12.35
				£14.85

Sparkling

		Bottle <i>750ml</i>	Glass <i>175ml</i>	Glass <i>125ml</i>
090	Prosecco Passa Parola, Italy	NV	£44.00	£11.80
092	Ridgeview Estate, England	NV	£68.00	£8.40

White

			Bottle <i>750ml</i>	Glass <i>175ml</i>	Glass <i>125ml</i>
LIGHT & CRISP					
529	Castillo Del Moro, Airen, <i>Sauvignon Blanc</i> , Spain	2017	£27.00	£7.15	
441	La Cote Flamenc, Picpoul de Pinet, France	2017	£33.00	£8.70	
641	Amanti, <i>Pinot Grigio</i> , Italy	2017	£34.00	£9.00	
503	Friendly, <i>Gruner Veltliner</i> , Austria	2015	£42.00		
FRUITY & SOFT					
611	Terre Forti, <i>Trebbiano Chardonnay</i> , <i>Rubicon</i> , Italy	2018	£22.00	£5.90	
929	Wide River, <i>Viognier</i> , South Africa	2018	£32.00	£8.40	
535	Davila, <i>Albariño</i> , Spain	2017	£41.00	£10.95	
865	Pask, <i>Sauvignon Blanc</i> , New Zealand	2018	£42.00	£11.20	£7.85
ELEGANT & ROUNDED					
721	Nostros Reserva, <i>Sauvignon Blanc</i> , Chile	2018	£32.00	£8.40	
715	Casa Lapostolle, <i>Chardonnay</i> , Chile	2016	£38.00	£9.80	
993	Cape Mentelle Semillon, <i>Sauvignon Blanc</i> , Australia	2016	£43.00	£11.50	
303	Chablis Jean-Marc Brocard, <i>Burgundy</i> , France	2018	£45.00	£11.80	£11.80

Rosé

			Bottle <i>750ml</i>	Glass <i>175ml</i>	Glass <i>125ml</i>
621	Il Conto Vecchio, <i>Pinot Grigio</i> , Italy	2018	£29.00	£7.85	
445	Cote de Provence de Sophie, France	2019	£38.00	£9.55	
451	Sancerre la Grange, Burgundy, France	2018	£46.00		

Red

			Bottle <i>750ml</i>	Glass <i>175ml</i>	Glass <i>125ml</i>
LIGHTER & FRUITY					
628	Conte, <i>Montepulciano</i> , Italy	2017	£30.00	£7.85	
438	Mont Rocher, <i>Vieilles Vignes Carignan</i> , France	2018	£31.00	£8.15	
740	Nostros, <i>Pinot Noir</i> , Chile	2018	£36.00	£9.55	
MEDIUM BODIED					
550	Morador, Tempranillo, Spain	2016	£25.00	£6.75	
642	Chianti Reserva, <i>Baccio</i> , Le Chiantigiane, Italy	2015	£38.00	£9.80	
528	Lagrimas Graciano, Rioja DOCa, Spain	2017	£36.00		
410	Cote du Rhone, Domaine de l'Olivier, France	2017	£39.00	£10.40	£7.30
RICH & FULL					
720	Vicuña, <i>Merlot</i> , Chile	2017	£25.00	£6.75	
738	Catena, <i>Malbec</i> , Argentina	2016	£42.00	£11.20	
188	Château Cissac, <i>Cabernet Sauvignon</i> , Merlot, France	2015	£48.00	£12.60	

Sweet

			Bottle <i>375ml</i>
983	Quady Winery, Elysium, <i>Black Muscat</i> , USA	2014	£42.00

Wines by the glass are also available in 125ml measures on request. All vintages are subject to change throughout the year.

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