



ADAM'S
BRASSERIE

Starters

Asian spiced chicken wings , mango, sesame and spring onion (ce,g,se,so)	£8.50
Chilled English asparagus , duck egg dressing and aged parmesan (d,e,v,mu,sd)	£9.50
King prawn cocktail , Atlantic king prawns dressed in a marie rose sauce (cr,ce,e,mu,fi)	£9.50
Ploughman's selection , pressed game terrine, raised gammon pie, air dried ham, cave aged cheddar and tomato chutney (g,d,mu,ce,sd)	£8.50/£14.00

Main Courses

Seared tuna loin (so,se,g,f) Steamed bok choy, mango avocado salsa and aromatic rice	£18.00
Breaded fillets of Torbay sole (f,g,e,sd) French fries, crushed minted peas, lemon and tartar sauce	£16.00
Grilled halloumi and watermelon (n,mu,d,v) toasted tender stem broccoli, cashew nuts, radicchio and pomegranate	£12.00
Burrata and spinach tortelloni (g,e,d,sd,v) semi dried tomatoes, fresh basil and lemon butter	£17.00
Quiche Lorraine (ce,g,e,d,m) French fries and dressed salad	£12.50
Roast rump of new season lamb (n,d) wild garlic leaf pesto, Jersey Royals and braised gem lettuce with English peas	£18.00
6oz beef burger (g,e,d,mu,se,so,sd) brioche bun, back bacon, smoked cheese, French fries, tomato, lettuce and onion	£16.00
Roast half chicken (m,d,e) marinated in lemon, mustard and garlic, roast Jersey Royals, watercress and aioli	£16.00

Desserts

Chocolate delicie (g,so,e,d,n,v) honey combe and chocolate sorbet	£6.50
Strawberry cheesecake (g,d,e) macerated English strawberries	£6.50
Vanilla crème brulee (g,d,e,v) sable biscuits	£6.50

Sunday Roast

Rump of beef or lamb (g,e,d,mu,sd)
Roast potatoes, glazed carrots,
cauliflower cheese, buttered pointed
cabbage, Yorkshire pudding
and jus roti
£18.00

Sandwiches

Honey baked gammon , grain mustard and wild rocket (g,d,sd,mu)	£12.00
Oak smoked salmon , cream cheese and lemon (fi,d,g)	£12.00
Mature cheddar cheese , English brown pickle (g,d,sd)	£12.00

Served on a choice of malted, white or gluten free bread with Kettle crisps and salad garnish

Afternoon Tea

A selection of sandwiches:	£40.00 (Monday to Friday £32.00)
Oak smoked salmon (fi,d,g) cream cheese and lemon served in multigrain bread	Freshly baked raisin and a plain buttermilk scone , clotted cream and preserve (g,e,d,su)
Honey baked gammon (g,d,sd,mu) served in white bread	Assortment of cakes: Salted caramel and dark chocolate tart (g,d,so,sd)
Sliced cucumber and cream cheese (g,d) cracked black pepper served in white bread	Hazelnut praline cream eclair (g,d,e,n,so,sd)
Mature cheddar cheese ((g,d,sd,ce) English brown pickle served in multigrain bread	White chocolate and rhubarb mousse (d,g,e,so,sd)
	Matcha green tea layered opera cake (g,e,d,n,so)

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 750ml	Glass 175ml	Glass 125ml
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	£14.85

Sparkling

			Bottle 750ml	Glass 175ml	Glass 125ml
081	FineS, Burgundy Sparkling Rosé, France	NV	£40.00	£10.65	£7.60
093	Cremant de Bourgogne Oedoria, Burgundy, France	NV	£43.00		
090	Prosecco Passa Parola, Italy	NV	£44.00	£11.80	£8.40
092	Ridgeview Estate, England	NV	£68.00		

White

			Bottle 750ml	Glass 175ml	Glass 125ml
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 750ml	Glass 175ml	Glass 125ml
621	Il Conto Vecchio, <i>Pinot Grigio</i> , Italy	2018	£29.00	£7.85	
719	Santa Rosa, Syrah, Argentina	2018	£35.00	£9.25	
351	Beaujolais Oedoria, <i>Gamay</i> , Burgundy, France	2017	£37.00	£9.80	£7.00

Red

			Bottle 750ml	Glass 175ml	Glass 125ml
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	
350	L'Exception Oedoria, <i>Gamay</i> , Burgundy, France	2017	£37.00	£9.75	£6.95

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	
352	Château Gaillard, Morgon, <i>Gamay</i> , France	2017	£42.00	£11.20	
860	Huia, <i>Pinot Noir</i> , New Zealand	2015	£47.00	£12.35	£9.00

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	
982	Cape Mentelle Cabernet, <i>Merlot</i> , Australia	2014	£49.00		

Sweet

			Bottle 375ml		
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.

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.