



ADAM'S
BRASSERIE

Starters

Stone baked bread with Nocellara de Belice olives and balsamic (g,sd)	£7.00
Persian spiced chicken wings with sumac blistered cherry tomatoes and pistachio (d,n)	£8.50
Swordfish carpaccio caponata salsa, lime and pink peppercorns (ce,so,f)	£8.00
Chilled English Asparagus with duck egg dressing and shaved parmesan (e,mu,sd,v,d)	£9.00
Scallops and chorizo sautéed with rocket and balsamic dressing (mo,mu,sd)	£9.00
Heritage tomato salad with Crotin goat's cheese, basil and Sardinian music bread (d,v,g)	£7.50

Salads

Feta cheese and watermelon salad toasted cashew nuts, pea shoots, pomegranate and sesame seeds with Sichuan style sauce (n,d,se,so,pe,sd,g,v)	£13.00
Char grilled steak salad marinade rump cap of British beef, radicchio, blue cheese, balsamic and mustard dressing (d,mu,sd,su)	£16.00
Avocado and cucumber salad avocado, cucumber, sweet potatoes, carrots, radish and tomatoes (ve,v)	£13.00

Stone baked hand pulled 10" pizza

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

Mains

Seared tuna loin (f,se,so,g) steamed bok choy, mango, avocado salsa and aromatic rice	£18.00
Breaded fillets of Torbay sole (f,g,e,d,sd) French fries, crushed minted peas, lemon and tarter sauce	£18.00
Lobster roll (cr,g,ce,e,f,d,se) poached native lobster and sweet tiger prawns bound in a marie rose sauce served in a brioche roll with halloumi fries and smoked chilli jam	£20.00
Potato gnocchi (v,ve,n) smoked piquillo peppers, walnuts and muhammara sauce	£16.00
6oz beef burger (g,d,se,so) brioche bun, back bacon, smoked Applewood cheese, French fries, tomato, lettuce & onion	£16.00
Grilled saddleback pork chop (d,e,f,mu) salt baked heritage tomato, lemon polenta with a white anchovy and parsley dressing	£18.00
8oz sirloin steak (d) triple cooked chips, grilled tomato, field mushrooms and watercress served with a peppercorn (ce,d) or red wine sauce (sd,ce)	£28.00
Half a roasted spring chicken (m,g,e,d) marinated in lemon mustard, rosemary and garlic, served with new potatoes and saffron aioli	£18.00

Desserts

Dark chocolate and orange tart (ve,v,n,so) macerated strawberries and blood orange sorbet	£7.50
Summer pudding (d,g,v) berry coulis and clotted cream	£7.50
Raspberry and vanilla crème brûlée (d,e,g,v) short bread biscuits	£7.50
Chocolate & honeycomb cheesecake (d,e,so,v) salted caramel and white chocolate ice cream	£7.50
Knickerbocker glory (d,so,v) mango sorbet, raspberry ripple ice cream, fruit coulis, caramel fudge and chocolate shards	£7.50
Selection of artisan British cheeses (g,d,n,sd) Peters Yard crackers	£12.00

Sides

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

Sunday Roast

Slow roast cap of beef or Roast lamb rump
Roast potatoes, glazed root vegetables, cauliflower cheese, buttered beans, Yorkshire pudding and jus roti (g,e,d,mu)
£18.00

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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