



## ADAM'S

BRASSERIE

### Starters

<b>Stone baked bread</b> Nocellara de Belice olives and balsamic (g,sd,so)	£7.00
<b>Terrine of pheasant</b> chanterelle mushroom, celeriac and apple remoulade (sd,mu,ce,e)	£8.50
<b>Citrus marinade swordfish carpaccio</b> Caponata salsa, lime and peppercorns (ce,so,fi)	£8.00
<b>Wild mushroom soup</b> with parsley pesto (v,d)	£8.00
<b>Sautéed squid and chorizo</b> rocket and balsamic dressing (mo,g,mo,sd)	£9.00
<b>Baked figs</b> with coconut cheese and pecan nuts (ve,n)	£8.50

### Salads

<b>Winter panzanella salad</b> (ve,g) roast butternut squash, heritage beetroots, pumpkin seeds, apple and radish	£13.00
<b>Chicken Caesar salad</b> (g,e,fi,d) cos lettuce, charred broccoli, egg, croutons, parmesan and truffle Caesar dressing	£14.00
<b>Avocado and cucumber salad</b> (ve,v) avocado, cucumber, sweet potatoes, carrots, radish and tomatoes	£13.00

### Stone baked hand pulled 10" pizza

<b>Classic marinara</b> tomato and basil sauce, vegan mozzarella and smoked peppers (v,ve,g,so)	£16.00
<b>King prawn and chorizo</b> tomato and basil sauce, mozzarella and lemon crumb (cr,g,d,so)	£18.00
<b>Pepperoni and jalapeno pepper</b> tomato and basil sauce and mozzarella (g,d,so)	£16.00
<b>Parma ham</b> tomato and basil sauce, mozzarella, semi dried tomatoes, wild rocket and balsamic glaze (g,d,so)	£16.00

### Mains

<b>Seared tuna loin</b> (fi,se,so,g) steamed bok choy, mango, avocado salsa and aromatic rice	£20.00
<b>Breaded fillets of Torbay sole</b> (fi,g,e,d,sd) French fries, crushed minted peas, lemon and tartar sauce	£18.00
<b>Roast ocean trout</b> (fi,g,d) Pearl barley risotto, tender stem broccoli	£17.00
<b>Beetroot and feta cheese gratin</b> (v,d) roast potatoes, glazed parsnip, carrots and buttered spinach	£16.00
<b>6oz beef burger</b> (g,d,e,so,se,f,ce) brioche bun, back bacon, smoked Applewood cheese, French fries, tomato, lettuce & onion	£17.00
<b>Sticky braised short rib of beef</b> (sd,so,g,d,mu,e) pickled kohlrabi and macaroni cheese	£20.00
<b>8oz sirloin steak</b> (d) triple cooked chips, grilled tomato, field mushrooms and watercress served with a peppercorn (ce,d) or red wine sauce (sd,ce)	£28.00

### Desserts

<b>Chocolate and orange tart</b> (so,ve) glazed ruby oranges	£7.50
<b>Sticky toffee pudding</b> (e,d,g,so,v) toffee sauce and cream	£7.50
<b>Lemon tart</b> (d,g,e,v) raspberry's and Cornish clotted cream	£7.50
<b>Salted caramel cheese cake</b> (g,d,e,v) white chocolate ice cream	£7.50
<b>Selection of artisan British cheeses</b> (g,d,n,sd) Peters Yard crackers	£12.00

### Sides

<b>French fries</b> (v,ve)	£6.00
<b>Rocket and Parmesan salad</b> (d)	£6.00
<b>Tender stem broccoli</b> (v,d)	£6.00

### Sunday Roast

**Slow roast cap of beef or roast leg of lamb**  
Roast potatoes, glazed root vegetables, seasonal greens, 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*

		<b>Bottle</b> <i>750ml</i>	<b>Glass</b> <i>175ml</i>	<b>Glass</b> <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*

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

### *White*

			<b>Bottle</b> <i>750ml</i>	<b>Glass</b> <i>175ml</i>	<b>Glass</b> <i>125ml</i>
<b>LIGHT &amp; CRISP</b>					
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		
<b>FRUITY &amp; SOFT</b>					
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
<b>ELEGANT &amp; ROUNDED</b>					
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*

			<b>Bottle</b> <i>750ml</i>	<b>Glass</b> <i>175ml</i>	<b>Glass</b> <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*

			<b>Bottle</b> <i>750ml</i>	<b>Glass</b> <i>175ml</i>	<b>Glass</b> <i>125ml</i>
<b>LIGHTER &amp; FRUITY</b>					
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	
<b>MEDIUM BODIED</b>					
550	Morador, Tempranillo, Spain	2016	£25.00	£6.75	
642	Chianti Reserva, <i>Baccio</i> , Le Chiantigiane, Italy	2015	£38.00	£9.80	
410	Cote du Rhone, Domaine de l'Olivier, France	2017	£39.00	£10.40	£7.30
<b>RICH &amp; FULL</b>					
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*

			<b>Bottle</b> <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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