

Starters

Roast capsicum and vine tomato soup (v, ve, d) Smoked burrata	£6.50
King prawn and mango cocktail (cr, sd, mu) Chilli and pickled ginger	£9.00
Chargrilled stone fruits (mu, d, sd) Mozzarella and air dried ham	£8.50
Steamed Hampshire asparagus (v, d) Shaved summer truffles and clarified butter	£8.00
Carpaccio of dry aged beef (d, g) Aged Parmesan and rocket	£8.50
Heritage tomatoes (v, ve) Avocado and basil	£7.50

Salads

English garden vegetable salad bowl (v, e, mu) Cucumber, tomato, radish, soft boiled hen's egg and salad cream Add flaked hot smoked salmon (fi)	£9.00 £12.00
Caesar salad (fi, d, e, sd, g) Dressed ice berg lettuce, shaved Parmesan, anchovy dressing and garlic croutons Add smoked chicken	£9.00 £12.00

From the stove

Corn-fed chicken supreme (d, sd, mu, ce) Filled with 'nduja, maple crushed sweet potatoes and chimichurri salsa	£16.00
Barnsley lamb chop (d, sd) French style peas, onions and braised lettuce	£20.00
Whole grilled sea bass served on the bone (fi, d) Greek salad and lemon	£17.00
Tandoori spiced sea trout (fi, ce, g, d, mu, sd) Cumin spinach and Bombay potatoes	£16.00
Soy and mirin glazed aubergines (v, ve, g, so, se, sd) Bok choy and pickled kohlrabi	£11.00
Potato gnocchi (v, g, e, d, sd) Garden pea, Wye Valley asparagus, tendrils and ricotta cheese	£11.00

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.

From the grill

8oz sirloin steak
Rich with marbling, containing just the right amount of fat to give amazing flavour (dinner supplement of £9.00) £30.00

6oz pave rump steak
Leaner than a traditional rump superb depth of flavour (dinner supplement of £5.00) £22.00

All of our steaks are served with triple cooked chips, grilled field mushrooms, tomatoes and a choice of café de Paris butter (d, fi, mu, g, ce, sd), peppercorn sauce (d) or béarnaise sauce (d, sd, e)

Luton Hoo burger (ce, g, e, d, so)
Ground beef served in a soft brioche bun, mature cheddar cheese, streaky bacon, pickles, tomato, onion, with French fries and onion rings £18.00

Sides

Chopped tomato, chive and basil (v, ve)	£5.00
Wild Italian rocket and Parmesan salad (d)	£5.00
Buttered spinach (v, d)	£3.50
French fries (v, ve)	£4.00
Minted Jersey royal potatoes (d)	£4.00

Desserts

Strawberry and sherry trifle (v, d, g, e)	£6.50
Lemon meringue tart (v, g, d, e, so) Raspberries and raspberry sorbet	£6.50
Chocolate delice (v, so, d, e) Honeycomb and vanilla ice cream	£6.50
Summer berry pudding (v, g, d) Cornish clotted cream	£6.50
Selection of ice cream and sorbets (v, d, so)	£5.50
Selection of British cheeses (v, d, ce, sd) Artisan Peter's Yard crackers, grapes, celery and chutney	£12.00

Coffees & Teas

Espresso, Americano, cappuccino, café latté, mocha	£4.25
Hot chocolate	£4.25
Selection of teas	£3.75

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

Father's Day Menu

Did you know?

Adam's Brasserie is housed within the historic stable building of Luton Hoo; designed by the distinguished 18th century architect Robert Adam. Acknowledging the Wernher family history, the interior resembles that of a traditional stable building with oak beams in the ceiling. The Brasserie walls are now lined with photos from films that have been shot at Luton Hoo.