



## ADAM'S BRASSERIE

### SNACKS

**Handmade Sourdough (ve) | 615cal | £6**  
Nduja whip (g/so/sd)

**Wood fired Padron peppers (ve) | 76cal | £6**  
Smoked salt | balsamic dressing (sd)

**Vietnamese chicken bites | 665cal | £6**  
Gochujang | wasabi mayo | spring onion (gf)(e)

**Bang Bang cauliflower (ve) | 693cal | £6**  
Kimchi Mayo | sesame seed (gf)(se)

### STARTERS

**Roasted plum tomato soup (ve) | 404cal | £9**  
"sourdough bread (gfo)(g)

**South coast sardines on toast | 562cal | £12**  
Puttanesca sauce | Taramasalata | roquette (f/g)

**Pulled beef brisket | 452cal | £11**  
Bbq sauce | potato hash | fried egg (sd/e)

**Burrata salad (v) | 492cal | £12**  
Chicory | blood orange pesto | sweet hazelnuts (gf)(mi/n)

**Rose petal harissa hummus (ve) | 576cal | £9**  
Spiced chickpeas | pickled shallot | Khobez bread (g/se/sd)

**Grilled octopus | 353cal | £14**  
Chorizo | aioli | garden herbs (e/s/mo/g/f/se)

### FROM OUR JOSPER GRILL

All our steaks are of the highest quality Aberdeen black angus. The breed made famous by their patron King Charles the 3rd & his grandmother her majesty Queen Elizabeth the queen mother. They are a small, hornless cow now world famous for their delicious & flavoursome meat. They are cooked in our Josper oven over charcoal giving them a unique smoky & caramelised finish.

All our fish & seafood is sourced from responsible & sustainable sources.  
All served with thick cut chips, watercress & roasted beef tomato.

**300g Ribeye | 1254cal | £40**  
Rich, buttery flavour with a fat eye that gives a tender texture (gf)

**220g Bavette | 1983cal | £23**  
Cut from the top of the rump packed with flavour (gf)

**300g Sirloin | 1368cal | £40**  
Lean & juicy excellent with a rich sauce (gf)

**Whole seabass | 1301cal | £40**  
Stuffed with butter & brown shrimps (gf)(cr/mi)

### TO SHARE

Served with a double portion of thick cut chips, watercress & roasted beef tomato along with 3 sauces

**900g Porterhouse steak | 3546cal | £85**  
Sirloin & fillet on the bone (gf)

**800g Chateaubriand | 2318cal | £99**  
Extra tender cut from the best tenderloin (gf)

**1.5kg Spatchcock chicken | 4254cal | £45**  
Lemon | garlic | thyme (gf)

### MAINS

**Bang Bang chicken | 683cal | £21**  
Rice noodles | Asian greens | sweet chilli mayo (gf)(e/sd/so)

**Hoo bacon burger | 1261cal | £19**  
Brioche | burger sauce | cheesy onions | skin on fries (g/e/sd/mi)

**Charred hispi cabbage (ve) | 323cal | £19**  
Leyonnaise onion | crispy shallots | chimichurri (gf)(sd)

**Nduja' pappardelle (ve) | 475cal | £18**  
cherry tomatoes | garlic aioli  
*add king prawns (cr) or meatballs £8*

**Salt baked celeriac gnocchi (ve) | 600cal | £20**  
Truffle puree | Kale | seed crumb (gf)(ce/sd)

**Norweigen Black cod | 520cal | £30**  
Roast fennel | Maris piper | peas | caviar beurre Blanc (gf)(f/mi/sd)

**Gochujang chicken burger | 886cal | £19**  
Brioche | wasabi mayo | skin on fries (g/e/mi/sd)

**Beer battered King George Whiting | 1515cal | £18**  
Thick cut chips | marrowfat peas | "scraps" | tartare (gf)(f/e/sd)

### SIDES

Triple cooked chips (ve)(gf) 671cal | £5

Parmesan | truffle fries (v)(gf)(mi) 329cal | £7

Truffle mac & cheese (v)(g/mi) 338cal | £5

Herb salad | citrus dressing (ve)(gf) 187cal | £6

Tender stem broccoli & nduja (ve)(gf) 94cal | £6

### SAUCES

Creamy pink peppercorn (gf)(mi) 491cal | £5

Chimichurri (gf)(sd) 196cal | £5

Bone marrow pan gravy (gf)(sd) 346cal | £6

### SOMETHING SWEET

Eton mess (v) 423cal | £7

Vanilla cream | meringue (gf)(mi/e)

**Chocolate orange tart (ve) 986cal | £7**  
orange sorbet | strawberry (so/g)

**Lemon tart (v) 552cal | £7**  
Summer fruits | crème fraiche (gf)(mi/e)

Sticky toffee (v) 560cal | £7

Burnt caramel | Vanilla ice cream (gf)(mi/e)

**Selection of British cheese 389cal | £9**  
Apple chutney | fruit bread (gfo)(g/sd)

**Ice cream & sorbet selection (ve) | £6**  
Please ask your server for today's selection

All our food is prepared in a kitchen where nuts, gluten and other food allergens may be present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please speak to a member of our staff before ordering. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill for all food and beverage services.  
(gfo) gluten free option(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