



the adamson
daily menu

daily menu
mon-thur 12-3, 5-6
fri 12-3 sat 12-4
2 x courses 21.00
3 x courses 26.00

cocktails

aperol spritz	12.00
aperol, prosecco & soda	
hugo spritz	12.00
st germain, mint, prosecco & soda	
amalfi spritz	12.00
malfy rosa, cointreau & prosecco	
lillet spritz	11.00
lillet rose, passoa & mediterranean tonic	
italicus spritz	11.00
italicus, orange, lemon & prosecco	

nibbles

mini baked loaf (v)	6.95
butter, olive oil & balsamic vinegar	
olives (ve)	5.95
pepper, garlic & oregano	
smoked nuts (n)(ve)	6.50
peanut, almond, cashew & macadamia	

starters

chicken liver parfait	9.95
red onion chutney & sourdough	
butternut squash (ve)(n)	9.95
harissa, tahini, grape & almond	
leek & blue cheese (ve)(n)	9.95
chicory, pecan & sultana	
mussels	10.95
white wine, parsley, garlic, cream & focaccia	

mains

steak sandwich	14.95
cheddar, onion & skinny fries	
fish goujons & chips	14.95
pea & tartare	
korean chicken burger	14.95
gem lettuce, tomato, sriracha mayonnaise & skinny fries	
beetroot & avocado salad (ve)(n)	14.25
tomato, rocket, almonds & kale	
+ chicken *	4.00
+ garlic & chilli king prawn *	5.00
* supplement	

sides

skinny fries (ve)	5.95
hand cut chips (ve)	6.25
truffle & parmesan fries (v)	6.95

desserts

sticky toffee pudding (n)(v)	10.95
butterscotch, malt ice cream & pecan	
ice cream 3 scoops (v)	5.95
vanilla, chocolate, strawberry	
sorbet 3 scoops (v)	5.95
passionfruit, mango, raspberry	
strawberry tart	6.95
chantilly cream & mint	

champagne

		
	glass bottle	
prosecco, bel canto italy	9.00	39.00
veuve clicquot yellow label france	21.00	90.00
veuve clicquot rosé france		115.00
codorniu 0% cava	6.50	25.00

wine by the glass

	175ml	250ml
white		
chenin blanc, kleine zalze stellenbosch, south africa	7.00	10.00
vinho verde, conde villar portugal	7.00	10.00
piepoulet terret, cotes de thau languedoc, france	7.50	11.00
chardonnay reserva, terra vega casablanca valley, chile	8.00	11.50
pinot grigio, ‘elfo’ sacchetto veneto, italy	8.50	12.00
sauvignon blanc, yealands estate marlborough, new zealand	9.50	13.50
rosé		
grenache rosé, tendem france	7.50	11.00
the pale by whispering angel, château d’esclans provence, france	12.00	17.00

red

	175ml	250ml
negroamaro, san marzano apulia, italy	7.00	10.00
cabernet sauvignon, kleine zalze stellenbosch, south africa	7.50	11.00
pinot noir, balade de romantique southern france	8.00	11.00
montepulciano d’aruzzo, le salare italy	8.00	11.50
malbec, brazos mendoza, argentina	8.50	12.00
rioja reserva, conde de castile rioja, spain	9.50	13.00
bordeaux superior, château rival bellevue bordeaux, france	9.00	13.00

soft drinks

	
coca-cola	3.00
diet coke	3.00
lemonade	3.25
coke zero 330ml	4.50
irn bru 330ml	4.50
diet irn bru 330ml	4.00
san pellegrino 330ml	4.00
fanta orange 330ml	4.50
old jamaica ginger beer 330ml	3.95
appletiser 275ml	4.50
fever tree tonics 200ml	3.50
fresh fruit juices	3.95

for allergy information, please ask your server
(v) vegetarian (ve) vegan (n) contains nuts
tables of 6 persons and above, a discretionary 12.5% service
charge will be added to your bill

