



the adamson

aperitifs & nibbles

smokey old fashioned woodford reserve, maple, bitters & applewood smoke	13.00
classic champagne cocktail hennessy vs, brown sugar, bitters & champagne	20.00
negroni beefeater, campari & antica formula	11.00
mini baked loaf (v) butter, olive oil & balsamic vinegar	6.95
olives (ve) pepper, garlic & oregano	5.95
smoked nuts (n)(ve) peanut, almond, cashew & macadamia	6.50

starters

oyster shallot, lemon & red wine vinaigrette	4.25
beef tartare chilli, garlic, egg & salted crisp	14.25
scallops sweetcorn, wasabi, baby gem & brown butter	19.95
crab cucumber, apple, chive, crème fraiche, fennel & maple sourdough	17.95
mussels white wine, parsley, garlic, cream & focaccia	12.25
beetroot & avocado salad (ve)(n) tomato, rocket, kale, lemon & smoked almond	10.95

josper grill

our prime cuts of grass-fed beef are dry-aged for a minimum of 28 days & grilled over charcoal at 650°f.
served with skinny fries & choice of sauce

chateaubriand 500g	87.00
fillet 220g	45.95
sirloin 220g	37.95
ribeye 220g	37.95

bearnaise / peppercorn / garlic butter

sunday roast

roast beef
potato, carrot, green bean,
yorkshire pudding & jus
26.95

roast cauliflower (ve)
potato, carrot, & green bean
23.95

only available on sunday

sides

green bean, & shallot (ve)	6.95
tenderstem broccoli & smoked almonds (n)(ve)	6.95
rocket & parmesan (v)	6.25
macaroni cheese (v)	6.95
onion rings (ve)	6.25
skinny fries (ve)	5.95
hand cut chips (ve)	6.95
truffle & parmesan fries (v)	6.95
sauces	2.50

bearnaise, peppercorn & garlic butter

mains

halibut (n) broccoli, kohlrabi, mussels & curry	33.95
king prawn linguini chorizo, garlic & chilli	30.95
lamb tomato, pepper, aubergine & mint	36.95
lobster risotto bisque, lemon & parsley	42.95
butternut squash (ve)(n) harissa, tahini, grape, & almond	21.95
beetroot & avocado salad (ve)(n) tomato, rocket, kale, lemon & smoked almond	18.95
+ chicken	7.95
+ garlic & chilli king prawn	7.95

private dining & parties

you can book our sister restaurant hatch or our cocktail bar & brasserie the physician for private dining or parties.

hatch can host 50 people for drinks or up to 30 seated for dinner. the physician can cater for 100 guests standing or 50 seated.

menus are flexible and we'd be delighted to talk about any specific plans you have to make your event really special.

to discuss options please contact,
reservations@theadamson.com
telephone: 01334 479191

desserts

sticky toffee pudding (n)(v) butterscotch, malt ice cream & pecan	10.95
strawberry cheesecake elderflower & white chocolate	10.95
dark chocolate mousse (n)(v) miso caramel, peanuts & banana	10.95
ice cream 3 scoops (v) vanilla, chocolate, strawberry	6.25
sorbet 3 scoops (v) passionfruit, mango, raspberry	6.25

after dinner drinks

pornstar martini absolut, passoa, pineapple, lemon, vanilla & prosecco	11.00
the physician absolut, st germain, cranberry, lemon, raspberry & mint	12.00
lady dalton beefeater, crème de pêche, grand marnier & lemon	11.00
espresso martini absolut, espresso & mr black	11.00

one for the road

why not join us in the physician where our mixologists serve you delicious cocktails and a wide range of wines, spirits and beers?

we are open till late.

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

