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|---|-------|--------|--------|
| Beetroot and crème fraiche soup<br>with smoked bacon and chives   |       | £6.50  |        |
| Pan-fried potato & goat's cheese terrine<br>with bocconcini mozzarella, pesto & olives (v)                  |       | £8.75  |        |
| Salad of mixed leaves & cresses<br>with warm summer vegetables, marinated feta, lemon & chive dressing (v)  |       | £7.50  | £12.75 |
| Sautéed harissa marinated tiger prawns<br>with courgette, pepper & mint cous cous                           |       | £8.95  | £14.75 |
| Caesar salad<br>with silver skin anchovies, aged parmesan, chives & olive oil                               |       | £6.75  | £9.25  |
| Eggs Benedict   |       | £8.75  |        |
| Croque Madame   |       | £8.75  |        |
| Smoked Scottish salmon<br>with Greenland prawns & lemon   |       | £9.50  |        |
| <hr/>   |       |        |        |
| Steamed fillet of sea bass<br>with fish cake, English samphire, lemon butter sauce                          |       | £17.25 |        |
| Roast breast of Chinese duck<br>with confit leg, carrot & star anise purée, English pak choi, coriander jus |       | £17.75 |        |
| Roast fillet of cod<br>with sautéed new season Scottish girolles, cherry tomato sauce                       |       | £18.25 |        |
| Daily dish  |       | £12.25 |        |
| Haddock & chips<br>with minted peas & tartar sauce  |       | £14.50 |        |
| Potato, parsley & pine nut gratin<br>with new season girolles, English beans, cherry tomato sauce (v)       |       | £14.50 |        |
| <b><u>ADAM STREET GRILL</u></b>   |       |        |        |
| Grilled breast of corn-fed chicken<br>with tarragon béarnaise   |       | £14.50 |        |
| Grilled rump of English lamb<br>with mint & grain mustard béarnaise   |       | £19.50 |        |
| Grilled sirloin of Scotch beef<br>with horseradish and tarragon béarnaise                                   |       | £22.00 |        |
| Grilled Adam Street burger<br>with barbecue sauce, bacon & cheese   |       | £11.95 |        |
| <hr/>   |       |        |        |
| Mashed potato   |       | £3.00  |        |
| Thin-cut chips  | £3.00 | £4.00  | £7.00  |
| Spinach or green beans  |       | £3.50  |        |
| Jugged peas   |       | £3.95  |        |
| Wild rocket & parmesan salad  |       | £3.95  | £6.50  |
| Tomato, onion and basil salad   |       | £3.95  | £6.50  |
| <hr/>   |       |        |        |
| Coffee & doughnut   |       | £3.95  |        |
| <hr/>   |       |        |        |
| Home made ice creams  |       | £6.50  |        |
| Crumble of the day with vanilla ice cream   |       | £6.50  |        |
| Crème brûlée  |       | £7.00  |        |
| Eton mess with vanilla ice cream & summer berries   |       | £7.00  |        |
| Neal's Yard cheeses   |       | £7.50  |        |

If there is something else you crave 'off-menu', we will be very happy to prepare it if we possibly can.  
**All prices include VAT. An optional service charge of 12.5% is shown on the final bill.**  
**Non-members will be charged a 10 cover charge when not accompanied by a member at lunchtime.**

[www.adamstreet.co.uk](http://www.adamstreet.co.uk)

# THE CLUB SELECTION

## CHAMPAGNE

|  |      |       |
|--|------|-------|
| Mercier, Brut, NV^^                                    | 8.00 | 47.50 |
| 'R' de Ruinart, Brut, NV                               | 9.75 | 58.50 |
| Veuve Clicquot Rose, NV                                |      | 65.00 |
| Ruinart Rosé( half bottle) NV- <i>perfect for two!</i> |      | 26.50 |
| Ruinart Blanc de Blancs, NV                            |      | 65.00 |
| Val D'Oca, Brut, NV, Italy NV                          |      | 27.50 |
| Jeio Rose, NV, Italy                                   |      | 29.50 |

## WHITE

|   |      |       |
|---|------|-------|
| Solano, Vino Blanco, Spain, 2009  | 4.25 | 16.50 |
| Fresh, fruity white with crisp acidity, showing notes of melon & lime           |      |       |
| Vondeling Blanc, South Africa, 2009   | 5.00 | 18.50 |
| Fresh, ripe and zingy   |      |       |
| Marques de Caceres, Rioja Blanco, Spain, 2008                                   | 5.50 | 20.00 |
| Nice and crisp with a lovely vanilla character                                  |      |       |
| Vaquero Unoaked Chardonnay, Monterey, California , 2008                         | 5.95 | 21.50 |
| Unoaked and fruit-driven, this is a lovely refreshingly light, bright wine      |      |       |
| Pinot Grigio Riserva, Mezzacorona, Italy, 2008                                  | 6.95 | 25.50 |
| A complex and quite weighty style of Pinot Grigio, with notes of spice and pear |      |       |
| Chablis Domaine des Malandes , France, 2008                                     | 8.25 | 32.50 |
| Subtle hints of apple, a typical Chablis with good minerality                   |      |       |

## ROSE

|   |      |       |
|---|------|-------|
| Caze Blanque Syrah Rose, Vin de Pay D'Oc, 2008                                    | 4.25 | 16.50 |
| Redcurrant & cranberries flavours, dry with great balance                         |      |       |
| Domaine Montrose, Sud de France, 2008   | 5.95 | 21.50 |
| Refined, gentle rosé, packed with sunshine-fruit, strawberry & raspberry flavours |      |       |
| Chateau Bel Air, Bordeaux, France, 2008   | 7.25 | 28.50 |
| Ripe plum flavours, uplifting & vibrant finish                                    |      |       |

## RED

|  |      |       |
|--|------|-------|
| Solano, Vino Tinto, Spain, 2009  | 4.25 | 16.50 |
| Supple & well-balanced with flavours of blackcurrant & a hint of spice             |      |       |
| Nero d'Avola, Sicily, Italy, 2008  | 5.50 | 19.50 |
| Spicy, ripe and very smooth, this is a wonderful modern Sicilian wine              |      |       |
| Promesa Rioja Crianza, Finca Valpiedra, Spain, 2006                                | 5.95 | 24.00 |
| Strawberry, blackberry & rhubarb   |      |       |
| Marmesa Central Coast Syrah, USA, 2006   | 6.75 | 26.50 |
| A superbly-balanced, ripe wine with juicy red cherry and blackberry fruit flavours |      |       |
| Estapor Venir Mezcla Tinto, Mexico, 2007   | 8.25 | 33.00 |
| Rich, velvety fruit with a luxurious, long finish                                  |      |       |

If you do not see anything that takes your fancy here please ask for the Adam Street Wine List, which is full of fabulous wines of every nationality, hue, size, race and colour selected by the wonderful Nick Tarayan.