

lunch

pollock, ginger, apple,
crayfish

or

lamb, olive, goats curd,
mint

pork, hen of the woods,
swede, onion ash

or

ray wing, cauliflower,
golden raisin, parsley

cheesecake, elderflower,
apple, sorrel

or

chocolate, banana,
salted caramel

£37.50

available

*Tuesday - Friday
12 noon till 2pm*

tasting

mackerel, japanese custard, lardo

veal sweetbread, cauliflower,
black pudding

octopus, avocado,
chorizo, garlic

hare, red cabbage,
barkham blue, minus 8

scallop, celeriac,
eel, apple

lamb, miso, baby turnip,
wild rice

rhubarb, almond,
ginger beer, caramel

chocolate, marmalade,
salted milk, blood orange

£90

available

*Tuesday - Saturday
lunch and dinner*

**Tuesday to Saturday
12 – 2pm, 7 – 9.00pm**

3 course

veal sweetbread, cauliflower,
black pudding, hen of the woods

scallop, parsnip,
curry, smoked salmon

pigeon, mushroom ketchup,
rhubarb, pickled carrot

corn fed chicken, morels,
haggis, madeira

brill, butternut, sage,
pumpkin seeds

lamb, baby turnip, wild rice

apple, lemon, walnut,
ginger sponge

dark chocolate, marmalade,
salted milk, blood orange

pear, lemon curd, port

£60

not available Saturday evening

All dishes are subject to change with seasonality.
If you have any allergies, please mention
these when booking.

A discretionary 12.5% service charge will be added
to your final bill.
Prices are inclusive of VAT

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www.adamsrestaurant.co.uk