Modern, British, seasonable, sustainable - just like all of Adam’s venues. This time, we’ve applied those same principles to classic British luxury, taking some inspiration from this building’s illustrious historical occupants, such as Oscar Wilde and Lillie Langtry.

We serve elevated versions of classic cocktails, using the finest British ingredients with minimal fuss, alongside an extensive selection of Champagne, wine, spirits, beers, and cigars - all perfectly matched to the innovative bar snacks created by Adam and the chefs in the restaurant.
Please inform your server of any food allergies or dietary restrictions.
A discretionary service charge of 12.5% will be added on all beverage to your final bill.
Monkey Business
Monkey Shoulder whisky, banana juice, caramelised miso 21

Peat'd Colada
Bacardi Carta Blanca, toasted coconut, peated Scotch, pineapple cordial 21

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Adam's Apple
Apple-infused Patron, sugar snap vermouth, aquavit, apple & dill 22

Highland Coffee
Glenfiddich 15yo, salted caramel syrup, espresso coffee 22
Cranachan Punch
Glenfiddich 12yo, sour raspberry, toasted oats, milk whey, strawberry tea
21

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Starflower
Bombay gin, borage, salty fingers vermouth, white port & fino sherry
23

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A discretionary service charge of 12.5% will be added on all beverage to your final bill.
Dead Oscar

Krug Champagne,
Star of Bombay, Absinthe
45

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Lillie
Passionfruit & vanilla vodka, hay & honey, kombucha, mandarin
21

Royal Mistress
Mezcal, Cynar, sweet Vermouth, violette perfume
21

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Wilde Strawberry
Shortbread Bombay Sapphire, Kamm & Sons Aperitif
21

Life’s a Peach
Tapatio Blanco, apricot, sea buckthorn juice & nectarine
24
<table>
<thead>
<tr>
<th>Mocktails</th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Sour Grapefruit</strong></td>
<td>11</td>
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<tr>
<td>Meadowsweet tea, acidified grapefruit cordial</td>
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<tr>
<td><strong>Yuzu Not Boozoo</strong></td>
<td>11</td>
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<tr>
<td>Yuzu juice, salted honey, soda water</td>
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<tr>
<td><strong>Scottish Flower</strong></td>
<td>12</td>
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<tr>
<td>Seedlip garden, apple juice, elderflower cordial</td>
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<tr>
<td><strong>Champless Tea</strong></td>
<td>12</td>
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<tr>
<td>Clarified banana, chamomile tea, grape juice</td>
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<tr>
<td><strong>Bees Wax Chardonnay</strong></td>
<td>12</td>
</tr>
<tr>
<td>Seedlip garden, Chardonnay grape juice, bees wax, Verjus</td>
<td></td>
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<tr>
<td><strong>Red Not Dead</strong></td>
<td>12</td>
</tr>
<tr>
<td>Seedlip spice, Merlot grape juice, Adam Handling, PX sherry vinegar</td>
<td></td>
</tr>
</tbody>
</table>
Beers

Lucky Saint. Unfiltered Low Alcohol - Lager 7
Freedom Organic. Freedom Brewery - Lager 8
All Caps. Mondo Brewing Co. - Pilsner 8
Mariana Trench. Weird Beard Brew Co. - Pale Ale 8
Clwb Tropicana. Tiny Rebel - Ipa (can) 8
Wanderlust. Six Degrees North - Wheat 8
1936 Biere. Locher - Lager 9
Millionaire. The Wild Beer Co. - Stout 9
Faith. Northern Monk Brew Co. - Pale Ale (can) 9
Seven Photos At The Fountain. Cloudwater Brew Co. - Lager (can) 10

Ciders

Yarlington Mill. Olivier’s Fine Cider. The Fine Cider Company 9
Keeved 2. Olivier’s Fine Perry. The Fine Cider Company 11
At The Hop 9. Olivier’s Fine Cider. The Fine Cider Company 14

Champagne

Adam Handling Own Label
English Sparkling, West Sussex - NV 14
Taittinger ‘Prélude’ Grand Cru, Champagne - NV 20
Billecart-Salmon Rosé, Champagne - NV 21.5
Krug Grande Cuveé, 167e, Champagne - NV 45

[Please ask to see our full Wine & Champagne list]
**Dishes**

- Fish & chips, minted peas, tartare sauce: £27
- Highland Wagyu cheeseburger, caramelised onions, BBQ French fries: £30
- Highland wagyu cottage pie: £25
- Club sandwich, French fries: £25
- Caesar salad, anchovies, aged Parmesan (chicken / king prawns): £21 / £25 / £30
- Roasted lobster salad, sorrel mayonnaise, fennel, dill: £35
- Chargrilled cauliflower superfood salad: £21
- Greek salad: olives, feta, tomato: £22

**Desserts**

- English Sherry trifle, vanilla shortbread: £15
- Cambridge burnt cream (the British version of crème brûlée): £15
- Hot chocolate fondant, whisky ice cream: £18
- Selection of ice cream and sorbets: £12

*Please ask for our restaurant dessert menu for more options.*

If you have a food allergy or intolerance, please tell us when placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of V.A.T.