

Effervescence

Adam Handling's Own Label, Kent, England - NV	12.50
Irroy Extra Brut, Reims, Champagne - NV	15.50
Irroy Brut Rosé, Reims, Champagne - NV	17.50
Taittinger 'Prélude' Grand Cru, Champagne - NV	18.50
Billecart-Salmon Rosé, Champagne - NV	19
Taittinger Comtes de Champagne - 2006	29
Krug Grande Cuvée Brut, Edition 169 Champagne - NV	37.50

Indulgence

~ Giant oysters, lemongrass, ginger ~
*Served just like how we do at
Ugly Butterfly, Cornwall.*
35

~ Waffles and caviar ~
'all about the Sturgeon'
35

~ Truffles ~
*Truffle season is now in full swing. Our truffles
come from our good friend, Zak Frost at Wiltshire
Truffles and, when they are bang in season, we always
have them on the menu.*
38, £25 minimum

If you have a food allergy or intolerance, please tell us
when placing your order.
A discretionary service charge of 15% will be added to your bill.
All prices are inclusive of V.A.T.

5 Course Seasonal Menu

Snacks

Bread, chicken butter

Cornish crab, cucumber, Tom Yum

Potato, soft herbs, salmon roe

Cod, pumpkin, roasted bones

Balmoral chicken, broccoli, chips
or
Dairy cow, leeks, black garlic

Pear, lemon balm, salted milk

Tasting menu

5 course tasting menu 125
Matching Wine 70 / Matching Premium Wine 130

Adam's tasting menu 150
Matching Wine 80 / Matching Premium Wine 150

We are conscious of our impact on the environment, we are offering
in-house filtered Still and Sparkling Water at £4.00 per person.

Adam's Classic Menu

Snacks

Bread, chicken butter

Mackerel, beetroot, pine

'all about the Sturgeon'

Mushroom agnolotti, parsley, black garlic

1st serving
'Wagyu lobster'

2nd serving
Lobster tart, English caviar

Balmoral chicken, broccoli, chips

Parsley root, Gianduja, millet



F R O G

by Adam Handling

British food
inspired by
London