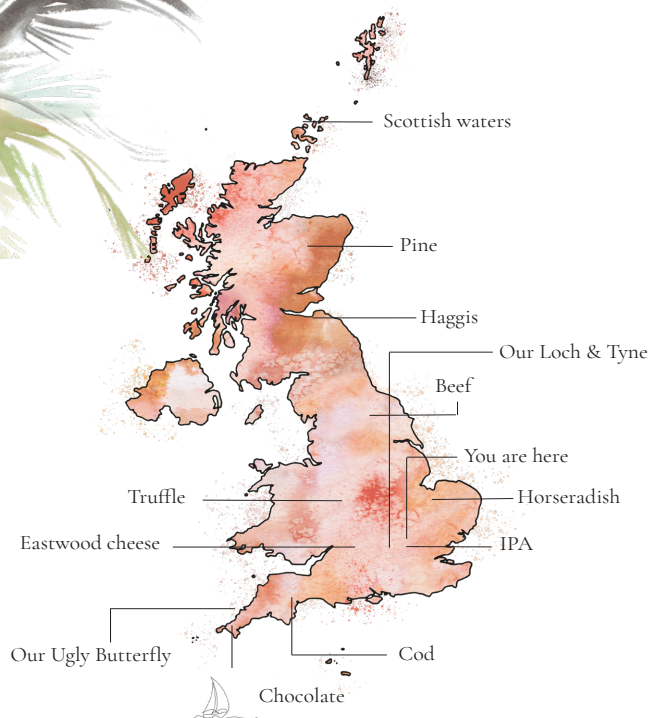


Effervescence

Adam Handling Own Label English Sparkling, Brut Hampshire, England - NV	23
Adam Handling Own Label English Sparkling, Brut Rosé, Hampshire, England - NV	23
Adam Handling Own Label English Sparkling Blanc de Blancs, Hampshire, England - NV	25
Billecart-Salmon Rosé, Champagne - NV	24
Brimoncourt Brut Rosé, Champagne - NV	28
Taittinger 'Prélude' Grand Cru, Champagne - NV	26
Taittinger Comtes de Champagne Blanc de Blancs - Grands Cru, Champagne - 2011	50
Krug Grande Cuvée Brut, Edition 171 ème,	75



Frog by AH Tasting Menu

Snacks

Now we begin

Bread, chicken butter

Scottish waters, smoked chilli, citrus

'All about the sturgeon'

N25 Umai Caviar

35 supp

Cod, smoked bacon, beans, horseradish

Balmoral quail, green herbs, garlic

OR

Wagyu beef, morel, black truffle

40 supp

Eastwood, cherry bakewell, honey

10 supp

Pre-dessert

White chocolate, redcurrant, pine

OR

Caramel, salted milk, hazelnut

Final sweets

195 per person

80 Alcohol-free Pairing

150 Matching Wine

250 Matching Premium Wine

550 Cali Burgundy Excellence

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.

We are conscious of our impact on the environment, we are offering in-house filtered still and sparkling water at £4.00 per person.

Our philosophy

British food, inspired by London. We showcase the best of British ingredients, while using flavours that represent London as one of the most multicultural cities in the world.

Sustainable British luxury.

We work closely with farmers, fishermen and growers to get the best seasonal produce. The team goes out together to forage locally and we ensure that all parts of our ingredients are utilised. Any by-products from the restaurant menu are used to form the basis of the drinks on our cocktail list, to ensure there is no such thing as food waste.