

FROG BY ADAM HANDLING

7-course tasting menu with wine pairing
plus a glass of Adam Handling Sparkling on arrival
£120 per person

A glass of Adam Handling Sparkling on arrival

Snacks – eat with your hands

Heritage carrot, roasted hazelnuts, mint
Cod, shallot, jalapeño, kohlrabi
Crispy chicken “Caesar”
Chicken butter, rye sourdough

Lallier ‘Grande Réserve’, Grand Cru Brut,
Champagne – NV

Celeriac, yolk, apple, dates

Pinela Guerila, Vipava Valley,
Slovenia – 2017

Cornish cod, red pepper, harissa, crab, basil

Chasselas ‘Dore’, Vinadores de Grados, Grados,
Spain - 2016 (skin contact)

Yorkshire grouse*, bramble, hazelnut

*Yorkshire grouse is shot wild therefore may contain shot

Montepuliano d’Abruzzo ‘Vola Vole’, Cantine Orsogna,
Terre di Chieti, Abruzzo, Italy -2018

Cheese doughnut

Banyuls 'Réserve', Domaine la Tour Vieille,
Roussillon, France – NV

Cherry stone ice, cherry anzu

Dessert – you decide

Pineapple, white chocolate & Sichuan pepper
Rosewater, cherry & calamansi
Strawberry, pandan & yoghurt

Chenin Blanc late harvest, Esk Valley, Hawkes Bay,
New Zealand - 2016