

Effervescence

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| Irroy Extra Brut, Reims, Champagne - NV | 18 |
| Irroy Brut Rosé, Reims, Champagne - NV | 20 |
| Taittinger 'Prélude' Grand Cru, Champagne - NV | 26 |
| Brimoncourt Brut Rosé, Champagne - NV | 22 |
| Billecart-Salmon Rosé, Champagne - NV | 24 |
| Taittinger Comtes de Champagne Blanc de Blancs, - 2011 | 47 |
| Krug Grande Cuvée Brut, Edition 170 ème, Champagne - NV | 65 |
| French Bloom, Organic French Bubbly 0% | 13.5 |

Frog by AH Tasting Menu

Snacks

Soup

Now we begin

Bread, chicken butter

Cornish brown crab, smoked cream, citrus

'All about the sturgeon'

35 supp

BBQ scallop, squash, fermented cauliflower leaves

'Perception of British food'

Balmoral chicken, broccoli, spiced aubergine

Herdwick lamb, kentish courgette, black truffle

35 supp

Roasted apple, blue cheese, seasonal salad

20 supp

Pre-dessert

Chocolate, caramel, miso, woodruff

OR

GBM - 'Food Fight

Final sweets

195 per person

150 Matching Wine

250 Matching Premium Wine

550 Cali & Burgundy Experience

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.

