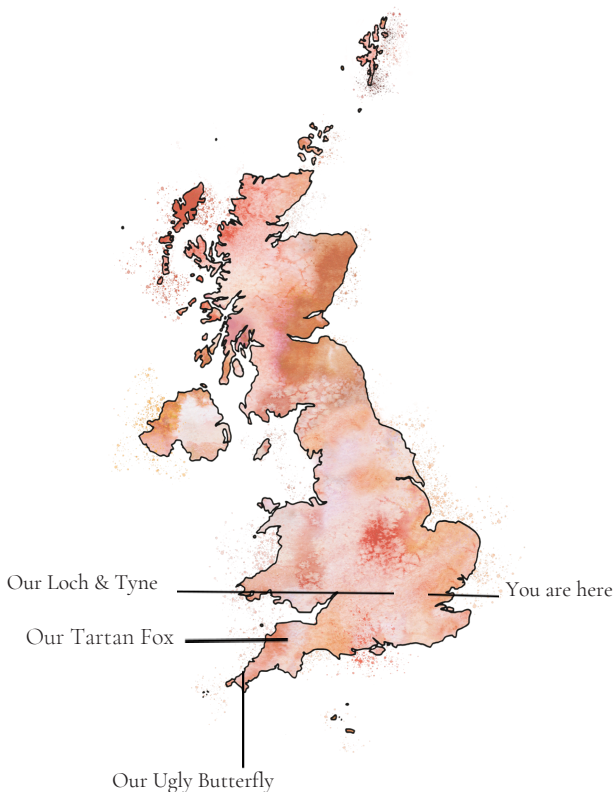


Effervescence

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	30
Brimoncourt Brut Rosé, Champagne - NV	28
Taittinger 'Prélude' Grand Cru, Champagne – NV	28
Taittinger Comtes de Champagne Blanc de Blancs Champagne - 2005	63
Krug Grande Cuvée Brut, Edition 172 ème, Champagne – NV	78
Champagne Salon Le Mesnil, Cuvée S Blanc de Blancs Brut - 2013	190



Frog by AH Tasting Menu

- Tuna & herbs
- Chicken & egg
- Crab, green chilli, buckwheat
- Cucumber tea
- Parker House bread and butter

- [Lobster wagyu, caviar]*
- 35 supp*

- Cod, courgette, smoked fish
- Merrifield duck, apricot, cobnuts

- Eastwood, plum bakewell, honey*
- 15 supp*

- Verbena, Earl Gray, peach
- Final sweets

100 per person

60 Matching Wine

120 Matching Premium Wine

If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 13% will be added to your bill.

All prices are inclusive of VAT

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.