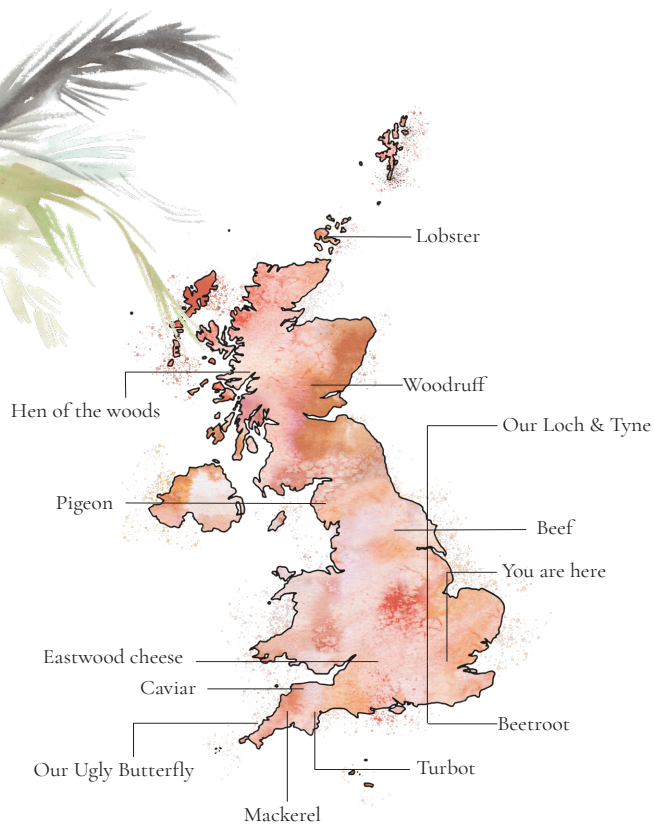


Effervescence

Irroy Extra Brut, Reims, Champagne - NV	20
Irroy Brut Rosé, Reims, Champagne - NV	22
Taittinger 'Prélude' Grands Crus, Champagne - NV	26
Brimoncourt Brut Rosé, Champagne - NV	25
Billecart-Salmon Rosé, Champagne - NV	24
Taittinger Comtes de Champagne Blanc de Blancs - Grands Crus, Champagne - 2011	50
Krug Grande Cuvée Brut, Edition 170 ème, Champagne - NV	75
French Bloom, Organic French Bubbly 0%	15



Frog by AH Tasting Menu

Snacks

Now we begin

Bread, chicken butter
Mackerel, beetroot, snow

'All about the sturgeon'
35 supp

Lobster, smoked chilli, roasted lemon
Turbot, mussels, basil
Pigeon, black garlic, hen of the woods

OR

Beef, gherkin, hispi

Eastwood, cherry bakewell, honey
10 supp

Pre-dessert

Yoghurt, lemon thyme, citrus

OR

Woodruff, blackcurrant, sorrel

Final sweets

205 per person

80 Juice 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.