



Guest Chef Series

presents

Adam Handling MBE

{ Wednesday 24th January 2024 }

BREAD	Chef Adam's bread and chicken butter
STARTER	Tartare of Scottish salmon celery, apple and dill <i>Xarel-lo, Gallina de Piel, Spain £10.5 / 125ml</i>
MAIN	Burnt pork & cauliflower Chef Adam's BBQ pork, cauliflower and cauliflower leaf kimchi <i>Gamay, Chateau du Moulin-a-Vent, France £7 / 125ml</i>
PRE-DESSERT	Baked coconut yoghurt rum-poached pineapple and lime
DESSERT	GBM Food Fight Chef Adam's take on a classic British trifle <i>Moscato d'Asti, G.D. Vajra, Italy £8.5 / 125ml</i>
SWEET	Eccles cake made with dry-aged beef fat

Signed copy of Adam's Frog cookbook

£70

With special thanks to

