



Festive Season 2021

*“Christmas is doing a  
little something extra  
for someone.”*

*- Charles M. Schulz*

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# The Festive Season at Adam Handling Restaurant Group

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The festive season is going to be all the more special this year. I don't think any of us will ever take spending time with our families and friends for granted again.

We have the perfect offerings, across our restaurant and bar group, for you to celebrate Christmas and New Year in style. Whether it's heading to the coast to visit Ugly Butterfly on its own private beach in Carbis Bay, cosying up by the fire in The Loch & the Tyne in Old Windsor or experiencing British theatre in the Frog restaurant, Covent Garden, the only thing you're going to have to worry about is picking which of our places you want to go to!



# Ugly Butterfly

*Sustainable Local Luxury*

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*British food inspired by Cornwall*

In a stunning Cornish Atlantic setting, Ugly Butterfly restaurant offers spectacular views across one of the worlds most beautiful coasts, Carbis Bay. Ugly Butterfly showcases chef Adam Handling's passion for converting locally-sourced, quality ingredients into beautifully-presented dishes, packed full of flavour.

Opening times:

Tuesday - Dinner only

Wednesday / Saturday - lunch and dinner

Enquire for private hire, 7 days a week



# A La Carte Festive Menu

NOVEMBER / DECEMBER

## Effervescence

Adam Handling's Own Label, Kent, England - NV	12,50
Irroy Extra Brut, Riems, Champagne - NV	15,50
Taittinger 'Prélude' Grand Cru, Champagne - NV	17
Irroy Brut Rosé, Riems, Champagne - NV	17,50
Billecart-Salmon Rosé, Champagne - NV	18,50
Taittinger Comtes de Champagne - 2006	31
Krug Grande Cuvée Brut, Edition 169, Champagne - NV	37,50

## Snacks

8

- Beef & kimchi
- Cheese doughnuts 2.0
- Potato & caviar
- Crab, coronation
- Cod, sturgeon
- Duck, burnt apple

Tasting snacks selection 20pp

Caviar & waffles 35pp  
*'all about the Sturgeon'*

Cornish oysters  
six 25 / dozen 45

## Starters

- 'Mother' 26  
*Celeriac, apple, English truffle*
- Beef tartare, chestnut, Cornish salted caviar 30
- Spider crab, squash, fennel 35

## Mains

- Mushroom agnolotti, parsley, garlic 28
- Cornish cod, pumpkin, kale 32
- Festive duck, quince, swede 32

## Sides all 6 each

- Crispy sprouts, kimchi / Clotted cream mash /  
Chantenay carrots, honey, lemon thyme

## Desserts

- AH Christmas pudding, brandy parfait, nutmeg 15
- Chocolate, clementine, rosemary 15
- Yoghurt, lemon balm, Verjus 15

## Cheese

- Cornish cheese plate, chutney 25

## Tasting menu

Adam's tasting menu 115

**Plant-based A la Carte and Tasting menus  
also available**

## Adam's Menu

### Snacks

Sourdough, chicken butter

Spider crab, squash, apple

Caviar & waffles 35pp  
*'all about the Sturgeon'*

Mushroom agnolotti, garlic, parsley

Lobster, beef fat

Cod, pumpkin, kale

Festive duck, quince, swede

Chocolate, clementine, rosemary



# Christmas Day Menu

£175pp

Snacks  
Bread, chicken butter

## STARTERS

Spider crab, squash, apple  
or  
'Mother'  
*Celeriac, apple, English truffle*  
or  
Smoked ham hock terrine, dates

## MAINS

Roast turkey  
or  
Beef Wellington  
or  
Vegetarian Wellington  
or  
Whole sole

**all mains served with all the trimmings**

## DESSERTS

AH Christmas pudding, brandy parfait, nutmeg  
or  
Chocolate, clementine, rosemary  
or  
Trifle

Cornish cheese plate  
Mince pies



# New Year's Eve Menu

Glass of Adam Handling's English Sparkling on arrival

Oysters  
(supplement £35)

Snacks

Sourdough, chicken butter

Spider crab, squash, apple

'All about the sturgeon'

Mushroom agnolotti, garlic, parsley

Lobster, beef fat

Halibut, pumpkin, kale

Beef rib, artichoke, truffle

Chocolate, clementine, rosemary

Petit fours

£250pp

Plant-based NYE Tasting menu also available.

*\* 50% upfront non-refundable deposit to secure reservation, on any Xmas and NYE bookings (including private dining rooms)*



# Ugly Butterfly Bar

FESTIVE COCKTAILS

## Nitro Nog 18

*Spiced fudge cognac, Cornish clotted cream, local farm egg, nutmeg cured yolk*

## Sleigh ride gimlet 17

*Lemon thyme stem infused gin, carrot top & pumpkin skin cordial, ginger & carrot powder*

## Apple wassail 16

*Calvados, mulled Polgoon apple juice, local honey, charred cinnamon stick*

## Stocking filler 20

*Cinnamon butter washed Whisky, clementine peel & ginger, festive bitters, candied chestnut*

## The Chocolate banger! 18

*Marshmallow washed rum, chocolate, oat milk*

## Nice list 40

*Cognac, Adam Handling's English sparkling wine, cocoa nib syrup*

## Naughty list 100

*Glenfiddich winter storm, Krug champagne, Amaro di angostura, festive bitters*





# Enquiries

## Adam Handling Restaurant Group

### COVENT GARDEN

Frog by Adam Handling  
34-35 Southampton Street,  
London, WC2E 7HG

Info@frogbyadamhandling.com

+ 44 (0)20 7199 8370

www.frogbyadamhandling.com

@frogbyah  
@frogbyadamhandling

### COVENT GARDEN

Eve Bar  
34-35 Southampton Street,  
London, WC2E 7HG

Info@evebar.co.uk

+ 44 (0)20 7199 8370

www.evebar.co.uk

@EveBarLDN

### OLD WINDSOR

The Loch & the Tyne  
10 Crimp Hill,  
Old Windsor, SL4 2QY

Reservations@lochandyne.com

+ 44 (0)17 5385 1470

www.lochandtyne.com

@lochandyne

### ST. IVES, CORNWALL

Ugly Butterfly  
Carbis Bay Estate, Carbis Bay, St Ives  
Cornwall, TR26 2NP

Reservations@uglybutterfly.co.uk

+ 44 (0)17 3680 5800

www.uglybutterfly.co.uk

@uglybutterflyyah

### HOME DELIVERY NATIONWIDE

Hame by Adam Handling

Enquiries@adamhandling.co.uk

www.adamhandling.co.uk/hame

@hamebyah



@AdamHandling

*Adam Handling*  
RESTAURANT GROUP



