



## WHY WASTE WASTE?

This menu is built on the foundations of showcasing food waste, utilising the by-products and leftovers of Adam Handling Chelsea restaurant on Sloane Street.

### *Nibbles*

Skins, skins and more skins - 5

#### *Snacks – eat with your hands*

Fried chicken feet, caviar - 22

Banana bread, chicken butter - 5.5

Zero-waste croquettes - 6

Deville'd "Feast Fairly" eggs - 4

"Feast Fairly" black pudding scotch egg - 8

Leftover cheeseboard doughnuts - 6

#### *Sweets*

Doughnut pudding, custard, jam 7

Pina 'core' lada 6

Coffee grounds tiramisu 6

Salted caramel, pork fat tart 6

### *Small plates*

BBQ'd dairy cow tartare, crispy potato peelings - 12

Chicken liver, salted scones, fermented fig - 7

Cod's roe on croissant - 7

Pig's head terrine, pickled mushrooms - 7

Burrata, pickled spring courgettes - 9

Broccoli stalk Caesar - 8

Lobster shell soup - 7

Oxtail & cheese toastie - 8

Beef & bone marrow Cottage pie - 9

Chicken and sage agnolotti, chicken fat - 10

Salmon belly, caviar oil, hispi - 14

Scotch pie - 12

**Please note that we only accept payment by debit and credit cards. No cash payments will be accepted**

If you have any dietary requirements or are concerned about food allergies, e.g nuts,  
please ask our team for assistance when selecting menu items.

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.