



UGLY BUTTERFLY 2.0 INTRODUCES 9-COURSE TASTING MENU

Award-winning chef and restaurateur, Adam Handling MBE, opened his Ugly Butterfly 2.0 restaurant just 2 months ago at The Headland in Newquay and is already raising the bar by adding a 9-course tasting menu to the restaurant's offering. This menu is all about a real experience of location and quality of ingredients and joins the restaurant's '4x4' restaurant menu, relaxed terrace menu and showstopping afternoon tea.



CREDIT: JUSTIN DE SOUZA

Priced at £170pp, the tasting menu has been designed to take guests on a theatrical and immersive journey of the South-West. It's luxury dining at its most relaxed, reflecting the level of artistry seen at Handling's Michelin-starred London restaurant, Frog, with striking coastal views as an added bonus.

The menu showcases produce from the South-West of England, either foraged by the team or sourced from local fisherman, farmers and suppliers, ensuring that each dish is hyper-local and traceable. That is, aside from handcrafted chocolates from the Adam

Handling Chocolate Shop – a worthy exception to the rule, that are served as a final course in the menu.

The menu's imaginative dishes include highlights such as 'Picnic on the beach' (Adam's signature snacks selection, with a seaside twist), locally caught Mackerel with radish and preserved truffles, the Collection's much-loved 'Bread, chicken butter', and a rich 'Venison ravioli, black garlic, Kern', to name just a few. Cornish plums then take centre stage in a nostalgic 'Victorian plum crumble', before rounding off the experience by tucking into the delights of the Adam Handling Chocolate Shop.



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The restaurant offers one of the most extensive wine lists in Cornwall and now, for an extra touch of luxury, guests can choose to trust the team's choices and enhance their tasting menus with two new wine flights: 'Sommelier' (£100pp) or 'Premium' (£250).

"We've thrown everything into making this new tasting menu the best it can be and we wanted to give guests the option to choose something even more special for a celebratory meal. We're striving for a Michelin star with this menu and Cornwall couldn't be a more inspiring setting for that ambition. We've ramped up our foraging massively across the Collection in the last year and having this kind of seasonal Cornish produce right on our doorstep is just unbeatable."

says Chef Adam Handling MBE.

The restaurant will continue to offer its flexible '4x4' offering, enabling guests to build their own journey through the South West's larder with four dishes in each section, as well as its outdoor terrace menu and an Afternoon Tea menu celebrating the traditions of afternoon tea but with local Cornish produce.

Ugly Butterfly 2.0 is open daily from 12pm-11pm for lunch, afternoon tea and dinner, and will be closed on Sundays and Mondays from the last week of September.

Both of Chef Adam's Cornish sites, Ugly Butterfly 2.0 and The Tartan Fox, offer a 20% discount on food and drinks for tables of up to four guests with a Pard Card.

*Available for the whole table only

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- Ends -

Issued on behalf of the Adam Handling Collection

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NOTES TO EDITORS

About Chef Adam Handling MBE

Chef Adam Handling MBE is the Michelin-starred Chef Owner of the Adam Handling Collection. He operates venues across the country, including Frog by Adam Handling, London; Eve Bar, London; Adam Handling Chocolate Shop, London; The Loch & the Tyne, Old Windsor; The Tartan Fox, Cornwall; and Ugly Butterfly, Cornwall.

Adam is passionate about British food, sustainability, and fighting food waste. Using produce from British suppliers, Adam's beautifully presented dishes start with careful sourcing of top quality, seasonal ingredients, prepared in a number of different, creative ways to bring their true flavour to life.

Alongside being named Champion of Champions on the BBC's *Great British Menu* 2023, Adam has a number of impressive awards under his belt, including Scottish Chef of the Year, British Culinary Federation's Chef of the Year, Chef of the Year in the Food & Travel Awards. Adam was (and still is) the youngest person to be one of the Caterer's '30 under 30 to watch' in the 2013 Acorn Awards. Voted for by both the public and a selection of esteemed industry judges, Adam was named Restaurateur of the Year in the British GQ Food and Drink Awards 2020, before earning his first Michelin star at his flagship restaurant, Frog by Adam Handling, in 2022.

The Adam Handling Collection is committed to fighting food waste and has teamed up with a number of core charities, including The Felix Project and Quintessentially Foundation, who share the same goal. Adam is also an Ambassador for the GREAT Britain and Northern Ireland campaign, HMG's flagship international communications programme. Its strategic objective is to drive growth across the nation by encouraging an international audience to visit, study, trade, invest, live and work in the UK. As part of his ambassadorship, Adam was chosen to create one of five official recipes for HRH King Charles III's Coronation, for which he presented his Strawberry and Ginger Trifle which was made at coronation celebrations across the UK. Adam also created the 'Majestic Chicken Pie' dish for *The One Show's* Coronation Dish competition, which was voted as the winning dish by the public and announced live by Dame Mary Berry.

Adam has made numerous TV appearances including *Saturday Kitchen Live*, *Great British Menu* and judging on amateur *MasterChef* and *MasterChef: The Professionals*, as well as *Top Chef: World All Stars*. He has authored four books, the most recent of which is his boxset trilogy: 'Frog by Adam Handling'; 'Why Waste?'; and 'Perfect, Three Cherries'.

www.adamhandling.co.uk | I: [@adamhandling](https://www.instagram.com/adamhandling)

About The Headland

Following the mantra 'five-star Cornwall, not formal', The Headland offers a luxury yet laid-back escape on the north coast. Recognised as one of Cornwall's most iconic hotels since 1897, the family-owned property is situated right beside the famous Fistral Beach with a dramatic, cliffside location. The Headland boasts 86 rooms, including 18 suites and two interlinking suites, all of which have their own distinct character, much like that of the hotel. The hotel is also home to 39 one, two and three-bedroom coastal cottages, offering all the amenities of a five-star hotel but with a cherry on top – guests have their own space. All guests of The Headland benefit from exclusive access to the impressive The Headland Spa and AquaClub, a must-visit for those looking to relax and unwind in a Cornish sanctuary by the sea. The luxury hotel is also home to four impressive eateries: Restaurant RenMor, The Ballroom, The Deck and The Spa Lounge.

www.headlandhotel.co.uk | I: [@theheadlandcornwall](https://www.instagram.com/theheadlandcornwall)