

There's something special about cooking

I find there's a rare pleasure in being able to bring together the finest ingredients on a plate. Slowly layering blossom and grain. For me it opens a doorway to endless play. Remixing the staples of the British cookbook in vibrant, unexpected ways. Drawing on personal experience to redefine the classics.

More than that though, I love a table that's as noisy as my kitchen. A laden table is an invitation to bring people together. Good cooking and good conversation are two things I never tire of. It's my good fortune that they're so often found together.

Adam Smith

## LUNCH

85 | 75 WINE PAIRING

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### FROM THE PANTRY

Green Pepper & Cornish Mackerel

Coronation Chicken

Jellied Devon Eel

Avocado, Quinoa, Basil & Yuzu

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### FROM THE LARDER

#### Truffled Custard

Mushrooms, Onion, Rachel Goat's  
Cheese

#### Cornish Crab

Lemon Verbena, Pear, Thai Green  
Dressing

#### Isle of Wight Tomatoes

Golden Oscietra Caviar, Elderflower,  
Bronzed Fennel

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**FROM THE STOVE**

**A5 Wagyu**

Lovage, Spring Onion, Potato Soufflé  
£35 Supplement

**Spring Lamb**

Pine Nuts, Mint, Kohlrabi

**Cornish Turbot**

Lobster, Truffle, Salsify

**Line-Caught Sea Bass**

Courgette, Lemon Thyme, Smoked  
Anchovies

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**FROM THE PASTRY**

**Selection of British Cheeses**

£10 Supplement  
£20 Additional Course

**Signature Chocolate**

Sea Salt, Crème Fraîche,  
Cocoa Nibs

**Strawberry**

Cheesecake, Shortbread, Vanilla

**Caramelised Puff Pastry**

Almond, Peach, Praline

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**TREATS**

Mango Canelé

Macadamia Nut & Oabika

Estate Plum & Almond Tart