

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**

## WOVEN BY ADAM SMITH

85 | 75 WINE PAIRING

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### FROM THE PANTRY

Cheese & Wagyu 'Sandwich'

Coronation Chicken

Jellied Devon Eel

Last Summer Tomatoes

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### FROM THE LARDER

#### Devon White Chicken

Celery, Hazelnut, Truffle

#### Cornish Crab

Kalamansi, Radish, Thai Green Dressing

#### Kohlrabi

Caramelised Whey, Golden Oscietra

Caviar, Buckwheat

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**FROM THE STOVE****Fallow Deer**

Rhubarb, Seddon Leeks, Timut Pepper,  
Tartare Tart

**Yorkshire Lamb**

Stuffed Morel, Baby Gem, Sweetbread

**Cornish Turbot**

Lobster, Truffle, Salted Grapes, Cauliflower

**Dover Sole**

Celeriac, Apple, Hen of the Woods

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**FROM THE PASTRY****Selection of British Cheeses**

£12 Supplement

£22 Additional Course

**Signature Chocolate**

Sea Salt, Crème Fraîche, Cocoa Nibs

**Yorkshire Rhubarb**

Vanilla, Ginger, Rhubarb Sorbet

**Pistachio**

Yoghurt, Lime, Caramelised Puff Pastry  
(To Share)

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**TREATS**

Signature Chocolate, Oabika & Macadamia

Passionfruit & Coconut Sour

White Chocolate & Kalamansi