

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
VALENTINE'S DINNER MENU
215 | 125 WINE PAIRING

FROM THE PANTRY

Caviar Tart
Cheese & Onion Sandwich
Satay Chicken Doughnut
Native Oyster with Yuzu & Dill
Jellied Devon Eel
Pear & Beauvale

FROM THE LARDER

Devon White Chicken
Nashi Pear, Black Truffle Salad

FROM THE STOVE

Portland Lobster

Morels, Cauliflower, Bisque

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Hereford Beef

Three-Cornered Leek, Oxtail, Potato Soufflé

FROM THE PASTRY

Signature Chocolate

Hazelnuts, Malt, Puff Pastry

TREATS

Lemon Tart

Cherry & Orange Nougat

Sparkling Wine & Sloe Berry Jelly

Woven Cookie

Blackcurrant & Fig Leaf