

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

DINNER

145 | 95 WINE PAIRING

FROM THE PANTRY

Green Pepper & Cornish Mackerel

Coronation Chicken

Muntjac Tartare Tart

Prawn Salad

Jellied Devon Eel

Avocado, Quinoa, Basil & Yuzu

FROM THE LARDER

Grouse 'Pie'

Quince, Truffle, Bitterleaf

Cornish Crab

Lemon Verbena, Pear, Thai Green Dressing

Artichoke

Sunflower Seeds, Sweet Onion, Horseradish, Golden Oscietra Caviar

Our menu contains allergens. If you suffer from a food allergy or intolerance please inform a member of the restaurant team upon placing your order. Game meat may contain shot. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

FROM THE STOVE

A5 Wagyu

Lovage, Spring Onion, Potato Soufflé
£35 Supplement

Salt Aged Yorkshire Duck

Cauliflower, Coffee, Croissant

Cornish Turbot

Lobster, Truffle, Girolles, Salsify

Line-Caught Sea Bass

Courgette, Lemon Thyme, Smoked
Anchovies

FROM THE PASTRY

Selection of British Cheeses

£10 Supplement
£20 Additional Course

Signature Chocolate

Sea Salt, Crème Fraîche,
Cocoa Nibs

Citrus

Yoghurt, Lemon Cake, Meringue

Caramelised Puff Pastry

Walnut, Apple, Sorbet

TREATS

Signature Milk Chocolate & Whiskey
Caramel

Macadamia Nut & Oabika

Estate Plum & Almond Tart

Mango Canelé