

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

150 | 110 WINE PAIRING

FROM THE PANTRY

Cheese & Ham 'Sandwich'

Coronation Chicken

Truffle Potato Tart

Prawn Custard & Caviar

Jellied Devon Eel

Last Summer Tomatoes

FROM THE LARDER

Devon White Chicken

Celery, Hazelnut, Truffle

Cornish Crab

Kalamansi, Radish, Thai Green Dressing

Kohlrabi

Caramelised Whey, Golden Oscietra

Caviar, Buckwheat

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

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)

TREATS

Signature Chocolate, Oabika & Macadamia

Custard Tart & Long Pepper

Passionfruit & Coconut Sour

White Chocolate & Kalamansi