

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

FROM THE PANTRY

- Cheese & Onion ‘Sandwich’
- Cornish Tuna, XO, Kaluga, Apple Marigold
- Curd & Apple Bun
- Cornish Crab & Thai Green
- Jellied Devon Eel
- Apple, Fennel, Lovage & Horseradish

FROM THE LARDER

- Isle of Wight Tomatoes
- Windrush, Vanilla, Basil
- BBQ Scallop
- Smoked Roe, Citrus, Golden Oscietra
- Girolle Tart
- Leeks, Hazelnut, Black Truffle

FROM THE STOVE

Salt Aged Yorkshire Duck
Quince, Timut Pepper, Nasturtium

Cornish Turbot
Native Lobster, Truffle, Cep, Salted Grapes

Line-Caught Sea Bass
Bergamot, Crown Prince, Fennel

FROM THE PASTRY

Selection of Woven Cheeses
£16 Supplement
£28 Additional Course

Signature Chocolate
Sea Salt, Crème Fraîche, Cocoa Nibs

Madagascan Vanilla
Oabika & Black Truffle Ice Cream

Japanese Sudachi
Estate Honey, Yoghurt, Puff Pastry

TREATS

Signature Chocolate & Truffle Caramel

Sparkling Wine & Sloe Jelly

White Chocolate & Pistachio

Jamaican Blue Mountain Fudge

Pecan & Pedro Ximénez

Lemon Drizzle