

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 Otoro ‘Labb’
- Caviar ‘Bun’
- Dorset Crab & Thai Green
- Radish & Yuzu
- Jellied Devon Eel

FROM THE LARDER

- BBQ Scallop**
Caramelised Lime, Spruce, Hot Sauce
- Grouse ‘Pie’**
Elderberry, Beetroot, Radicchio
- Lancashire Kohlrabi**
Kaluga, Walnut, Wasabi

FROM THE STOVE

Squab Pigeon

Brown Butter, Black Truffle, Yellow Wine

Wyndford Farm Wagyu

Shallot, Savoy Cabbage, Turnip

Turbot 'Jubilee'

Native Lobster, Caramelised Cauliflower, Salted Grapes

Line-Caught Sea Bass

Scottish Girolles, Baby Gem, Baked Rice

FROM THE PASTRY

Selection of Woven Cheeses

£16 Supplement

£28 Additional Course

Signature Chocolate

Sea Salt, Crème Fraîche, Cocoa Nibs

English Strawberries

Yuzu Posset & Croissant Ice Cream

White Lady Peach

Lemon Verbena, Bee Pollen, Estate Honey

TREATS

Macadamia 'Ice Cream Sandwich'

Mango & Lime Pavlova

Cherry & Zallotti Teacake

The Woven Bar

English Negroni Jelly