

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

130 | 80 WINE PAIRING

FROM THE PANTRY

Ham Jelly, Celeriac & Apple

Coronation chicken

Minted Lamb Salad

Dorset Oyster, kohlrabi & fig leaf
vinaigrette

Jellied Devon eel

Avocado, quinoa, basil & yuzu

FROM THE LARDER

Stuffed Morel

Sweetbread, Three Cornered Leek,
Onion Consommé

BBQ Scallop

Yorkshire Rhubarb, Finger Lime, XO
Butter Sauce

Smoked Potato Dumpling

Oglesfield, Truffle, Cured Egg Yolk,
Lovage

FROM THE STOVE

Hereford Beef

Potato, onion, tendon,
tongue (to share)

Fallow Deer

Kohlrabi, Parsley, Black Garlic

Cornish Turbot

Lobster, salsify, truffle

Line-Caught Sea Bass

Salted Grapes, Brassicas, Smoked Bone
Broth

FROM THE PASTRY

Selection of British Cheeses

£10 supplement

£20 additional course

Signature Chocolate

Sea salt, crème fraîche,
cocoa nibs

Yorkshire Rhubarb

Yoghurt, Ginger, Lime

Blood Orange

Vanilla Rice Pudding, Almond, Dulcey

TREATS

Signature praline chocolate

Cherry & Tonka bean Financier

Jamaican blue mountain & vanilla fudge

Lemon & ginger meringue tart