

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

VALENTINE'S DAY DINNER

£165 PER PERSON

£250 WITH WINE PAIRING

PLEASE BE ADVISED THAT THIS IS A SAMPLE MENU AND MAY BE SUBJECT TO CHANGE

FROM THE PANTRY

Coronation Chicken

Dorset Oyster, Kohlrabi & Fig Leaf
Vinaigrette

Jellied Devon Eel

Avocado, Basil, Yuzu & Quinoa

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 LARDER

Cotswold White Chicken
Stuffed Morel, Three Cornered Leek,
Black Diamonds, Consommé

FROM THE STOVE

Cornish Turbot
Caviar, Lobster, Champagne

Highland Wagyu
Potato, Onion, Dill Pickle, Tart Fine

FROM THE PASTRY

Pink Grapefruit 'Mimosa'

Yorkshire Rhubarb
Sour Cream, Oats, Brown Butter

TREATS

Signature Milk Chocolate & Whiskey

Macadamia Nut & Oabika

Lemon & Bergamot Sandwich

Woven Palmier