

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

Caviar Tart

Coronation chicken

Minted Lamb Salad

Dorset Oyster, kohlrabi & fig leaf
vinaigrette

Jellied Devon eel

Avocado, quinoa, basil & yuzu

FROM THE LARDER

Stuffed Morel

Oglesfield, Three Cornered Leek,
Lovage

BBQ Scallop

Yorkshire Rhubarb, Finger Lime, XO

Dorstone

Walnut, Black Truffle, Apple

FROM THE STOVE

Hereford Beef

Potato, Onion, Tendon,
Tongue (to share)

Fallow Deer

Kohlrabi, Parsley, Black Garlic

Cornish Turbot

Lobster, Truffle, Baby Leeks

Stone Bass

Salted Grape, Brassicas, Cucumber,
Watercress

FROM THE PASTRY

Selection of British Cheeses

£10 supplement

£20 additional course

Signature Chocolate

Sea salt, crème fraiche,
cocoa nibs

Yorkshire Rhubarb

Sour Cream, Brown Butter, Oats

Blood Orange

Rice, White Chocolate, Cardamom

TREATS

Signature Milk Chocolate & Whiskey
Caramel

Macadamia Nut & Caramel

Lemon & Bergamot 'Sandwich'

Woven Palmier