

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

## LUNCH

80 | 65 WINE PAIRING

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### FROM THE PANTRY

Dorset Oyster, kohlrabi & fig leaf  
vinaigrette

Coronation chicken

Jellied Devon Eel

Avocado, quinoa, basil & yuzu

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### FROM THE LARDER

Stuffed Morel  
Oglesfield, Three Cornered Leek,  
Lovage

BBQ Scallop  
Yorkshire Rhubarb, Finger Lime, XO

Ragstone  
Walnut, Black Truffle, Apple

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**FROM THE STOVE**

**Hereford Beef**

Potato, Onion, Tendon,  
Tongue (to share)

**Fallow Deer**

Kohlrabi, Parsley, Black Garlic

**Cornish Turbot**

Lobster, Truffle, Baby Leeks

**Sea Bass**

Salted Grape, Brassicas, Cucumber,  
Watercress

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**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

**Citrus**

Rice, White Chocolate, Cardamom

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**TREATS**

Signature Milk Chocolate & Whiskey  
Caramel

Macadamia Nut & Oabika

Garigutte Strawberry 'Sandwich'