

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'

'Drunken' Chicken Satay

Jellied Devon Eel

Avocado, Basil, Yuzu

FROM THE LARDER

Lancashire Kohlrabi
Windrush, Blood Orange, Basil

BBQ Scallop
Smoked Roe, Citrus, Golden Oscietra
Supplement £15

New Season Asparagus
Almond, Smoked Vinegar, Mangalica

FROM THE STOVE

Poached & Roast Quail
Morel, Wild Garlic, Blueberry

Kentish Lamb
Pine Nuts, Peas, Goats Gouda, Mint

Cornish Turbot
Native Lobster, Truffle, Salted Grapes, Cauliflower

Line-Caught Sea Bass
Jersey Royals, Leeks, Yellow Wine

FROM THE PASTRY

Selection of Woven Cheeses
£14 Supplement
£24 Additional Course

Signature Chocolate
Sea Salt, Crème Fraîche, Cocoa Nibs

Yorkshire Rhubarb
Oat, Yoghurt, Ginger

First of the Strawberries
Lemon Verbena & Yuzu Posset

TREATS

Raspberry & Champagne Jelly

Signature Milk & Miso Caramel

Lemon & Elderflower Baba

Signature Chocolate & Truffle Caramel