

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**

## WOVEN BY ADAM SMITH | EASTER SUNDAY

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### FROM THE PANTRY

Cheese & Onion 'Sandwich'

Beal's Farm Mangalitsa Croquetas

Jellied Devon Eel

Pear & Beauvale

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### FROM THE LARDER

#### English Asparagus

Walnut, Wasabi, Whey

#### BBQ Scallop

Smoked Roe, Citrus, Golden Oscietra

£25 Supplement

#### Jersey Royals

Spennwood, Sweetbread, Mint

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**FROM THE STOVE****Salt-Aged Duck**

Stuffed Morel, Blueberry Aigre-Doux,  
Spring Cabbage

**Kentish Lamb**

Wild Garlic, Kohlrabi, Shallot

**Turbot 'Jubilee'**

Native Lobster, Cauliflower, Salted Grapes

**Braised Halibut**

White Asparagus, Baked Rice, Beurre Monté

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**FROM THE PASTRY****Selection of Woven Cheeses**

£16 Supplement

£28 Additional Course

**Signature Chocolate**

Sea Salt, Crème Fraîche, Cocoa Nibs

**Yorkshire Rhubarb**

Macadamia, Vanilla, Earl Grey

**Orchard Apple**

Cinnamon, Calvados, Meringue

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**TREATS**

Nougat

Sparkling Wine & Sloe Jelly

Signature Cookie

Cherry & Tonka