

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

185 | 110 WINE PAIRING

FROM THE PANTRY

Cheese & Onion 'Sandwich'

'Drunken' Chicken Satay

Cornish Crab, Melon, Verjus

Beef Crumpet

Tomato, Basil & Caviar

Jellied Devon Eel

Avocado, Basil, Yuzu

FROM THE LARDER

Lancashire Kohlrabi

Windrush, Blood Orange, Basil

BBQ Scallop

Smoked Roe, Citrus, Golden Oscietra

English 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

Signature Chocolate & Truffle Caramel

Raspberry & Champagne Jelly

Signature Milk & Miso Caramel

Jamaican Blue Mountain Fudge

Elderflower & Lemon Baba

Pistachio & Lime