

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'

Caviar Tart

Satay Chicken 'Doughnut'

Wyndford Wagyu & Gherkin

Cornish Crab & Thai Green

Jellied Devon Eel

Pear & Beauvale

FROM THE LARDER

BBQ Scallop

Smoked Roe, Citrus, Golden Oscietra

Devon White Chicken

Nashi Pear, Parfait, Black Truffle

Stuffed Morels

Old Winchester, Whisky, Parsley

FROM THE STOVE**Salt Aged Duck**

Yorkshire Rhubarb, Honey Vinegar, Timut

Cornish Hogget

Three Cornered Leek, Celeriac, Spenwood

Turbot 'Jubilee'

Native Lobster, Cauliflower, Salted Grapes

Braised Halibut

White Asparagus, Baked Rice, Beurre Monté

FROM THE PASTRY**Selection of Woven Cheeses**

£16 Supplement

£28 Additional Course

Signature Chocolate

Sea Salt, Crème Fraîche, Cocoa Nibs

Yorkshire Rhubarb

Macadamia, Vanilla, White Tea

Green Apple

Caramel, Vanilla, Meringue

TREATS

Nougat

Sparkling Wine & Sloe Jelly

Lemon Tart

Signature Cookie

Blackcurrant Brioche