

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'

Land Caviar Tart

Yeast 'Doughnut'

Cauliflower & Gherkin

Thai Green Tofu

Mock 'Jellied Eel'

Pear & Curds

FROM THE LARDER

Cashew Cheese

Nashi Pear, Black Truffle, Bitter Leaves

Braised Morels

Caramelised Celeriac, Whisky, Parsley

FROM THE STOVE

Heritage Beetroot

Yorkshire Rhubarb, Savoy Cabbage, Timut

White Asparagus

Smoked Almonds, Baked Rice, Vadouvan

FROM THE PASTRY

Signature Chocolate

Sea Salt, Crème Fraîche, Cocoa Nibs

Yorkshire Rhubarb

Macadamia, Vanilla, White Tea

TREATS

Nougat

Sparkling Wine & Sloe Jelly

Lemon Tart

Signature Cookie

Blackcurrant Brioche