

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’

‘Sober’ Shitake

Tofu, Piccalilli & Tomato

Thai Green Watermelon

Potato Bun

Celeriac & Hazelnut

Avocado, Basil, Yuzu

FROM THE LARDER

Lancashire Kohlrabi

Cream Cheese, Blood Orange, Basil

White Asparagus

Almond, Smoked Vinegar, Truffle

FROM THE STOVE

Heritage Beetroot
Morel, Three Cornered Leek, Blueberry

Hen of the Woods
Carrot, Baked Rice, Vadouvan

FROM THE PASTRY

Signature Chocolate
Sea Salt, Crème Fraîche, Cocoa Nibs

Yorkshire Rhubarb
Oat, Vanilla, Ginger

TREATS

Raspberry & Champagne Jelly

Signature Chocolate

STP

Vanilla & Pistachio

Pâte de Fruits

Chocolate & Yuzu Coin