

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**

## KIDS MENU

65

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### FROM THE PANTRY

Melon & Ham

Prawn 'Cocktail'

Tomato & Basil

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### FROM THE LARDER

**Chicken 'Nugget'** *Herb Mayonnaise*

**Old Winchester Cheese Puff** *Pear Salad*

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**FROM THE STOVE**

**Honey Glazed Duck**

Potato Rosti & Green Beans

**Tempura Turbot**

Sprouting Broccoli, Cauliflower, Tartare

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**FROM THE PASTRY**

**Milk Chocolate & Vanilla Profiteroles**

**Woven Ice Cream Sundae**

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**TREATS**

Fruit Jelly's

Signature Milk Chocolate