

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**

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**FROM THE PANTRY**

Cheese & Onion 'Sandwich'

Satay Chicken 'Doughnut'

Jellied Devon Eel

Pear & Beauvale

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**FROM THE LARDER**

**BBQ Scallop**

Smoked Roe, Citrus, Golden Oscietra  
£25 Supplement

**Devon White Chicken**

Nashi Pear, Parfait, Black Truffle

**English Asparagus**

Walnut, Wasabi, Whey

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**FROM THE STOVE****Salt-Aged Duck**

Yorkshire Rhubarb, Honey Vinegar, Timut

**Hereford Beef**

Wild Garlic, Kohlrabi, Hen of the Woods  
(to share)

**Turbot 'Jubilee'**

Native Lobster, Cauliflower, Salted Grapes

**Braised Halibut**

White Asparagus, Baked Rice, Beurre Monté

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**FROM THE PASTRY****Selection of Woven Cheeses**

£16 Supplement

£28 Additional Course

**Signature Chocolate**

Sea Salt, Crème Fraîche, Cocoa Nibs

**Yorkshire Rhubarb**

Macadamia, Vanilla, Earl Grey

**Orchard Apple**

Cinnamon, Vanilla, Meringue

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**TREATS**

Nougat

Sparkling Wine & Sloe Jelly

Signature Cookie

Cherry & Tonka