

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**

Artichoke Quiche & Deer Tartare

Turkey Nugget, Sour Cream & Caviar

Langoustine & Thai Green

Jellied Devon Eel

Pie & Liquor

Horseradish, Beetroot & Roe

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**FROM THE LARDER**

Caviar Tart

Kohlrabi, Sweet Onion, Dill

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## FROM THE STOVE

### Line-Caught Sea Bass

Parsnip, Clams, Brown Butter, Vadouvan

### Devon White Chicken

Sherry Vinegar, Sprouting Broccoli, White Truffle

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## FROM THE PASTRY

### Walnut

Blackcurrant, Vanilla

### Signature Chocolate

Sea Salt, Crème Fraîche, Cocoa Nibs

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## TREATS

Mince Pie with Blue Cheese

Confit Chestnut

Signature Chocolate with Popcorn Praline

Rice Jelly & Lime

White Chocolate & Sudachi