

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

165 | 110 WINE PAIRING

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### FROM THE PANTRY

Artichoke Quiche, 'Deer Tartare'

Coronation Chicken

Langoustine & Thai Green

Grouse Pie & Walnut Ketchup

Jellied Devon Eel

Horseradish, Golden Beetroot & Trout Roe

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### FROM THE LARDER

#### Lancashire Kohlrabi

Goat's Gouda, Pear, Walnut

#### Hand Dived Scallop

Yuzu, Basil, Timut, Golden Oscietra

#### Veal Sweetbreads

Baby Gem, Almond, Truffle

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**FROM THE STOVE****Devon White Chicken**

White Truffle, Sprouting Broccoli,  
Sherry Vinegar

**Hereford Beef**

Shallot, Bone Marrow, Oxtail 'Sandwich'

**Cornish Turbot**

Lobster, Truffle, Cauliflower, Salted Grapes

**Line-Caught Sea Bass**

Parsnip, Clams, Brown Butter, Vadouvan

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**FROM THE PASTRY****Selection of British Cheeses**

£12 Supplement  
£22 Additional Course

**Signature Chocolate**

Sea Salt, Crème Fraîche, Cocoa Nibs

**Earl Grey**

Buttermilk, Bergamot, Caramelised White  
Chocolate

**Russet Apple**

Puff Pastry, Vanilla, Caramel  
(To Share)

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**TREATS**

Signature Chocolate & Popcorn Praline

Rice & Citrus Jelly

White Chocolate & Sudachi

Oabika & Macadamia

Meadowsweet Canelé