

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

85 75 WINE PAIRING

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### FROM THE PANTRY

Cheese & Ham 'Sandwich'

Coronation Chicken

Jellied Devon Eel

Last Summer Tomatoes

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### FROM THE LARDER

#### **BBQ Hen of the Woods**

Solstice, Wild Garlic, Crispy Cauliflower  
Mushroom

#### **Cornish Crab**

Kalamansi, Radish, Thai Green Dressing

#### **English Asparagus**

Sweet Onion, Golden Oscietra, Yellow  
Wine

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**FROM THE STOVE****Wyndford Wagyu**

Kohlrabi, Oxtail, Broccoli

**Yorkshire Lamb**

Morel, Baby Gem, Sweetbread

**Cornish Brill**

Trout, Truffle, Cauliflower, Cucumber

**Native Lobster**

Spiced Carrot, Crispy Rice, XO Bun  
(To Share)

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

£12 Supplement

£22 Additional Course

**Signature Chocolate**

Sea Salt, Crème Fraîche, Cocoa Nibs

**Yorkshire Rhubarb**

Vanilla, Ginger, Rhubarb Sorbet

**Pistachio**

Yoghurt, Lime, Caramelised Puff Pastry  
(To Share)

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**TREATS**

Signature Chocolate, Oabika & Macadamia

Kalamansi & White Chocolate

Custard Tart & Long Pepper