

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

LUNCH

85 | 75 WINE PAIRING

FROM THE PANTRY

- Caviar Tart
- Coronation Chicken
- Jellied Devon Eel
- Avocado, Quinoa, Basil & Yuzu

FROM THE LARDER

- Stuffed Morel
Oglesfield, Wild Garlic, Lovage
- Hand Dived Scallop
Jerusalem Artichoke, Blue Mountain
Coffee, Calamansi
- English Asparagus
Almonds, Ham, Hollandaise
(Add 15g Golden Oscietra Caviar £50)

Our menu contains allergens. If you suffer from a food allergy or intolerance please inform a member of the restaurant team upon placing your order. Game meat may contain shot. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

FROM THE STOVE

Hereford Beef

Potato, Onion, Tendon,
Tongue (To Share)

Spring Lamb

Pine Nuts, Mint, Kohlrabi

Cornish Turbot

Lobster, Truffle, New Season Peas

John Dory

Salted Grape, Brassicas, Cucumber,
Watercress

FROM THE PASTRY

Selection of British Cheeses

£10 Supplement

£20 Additional Course

Signature Chocolate

Sea Salt, Crème Fraiche,
Cocoa Nibs

Strawberry

Caramelised Oats, Yoghurt, Vanilla

Citrus

Rice, White Chocolate, Cardamom

TREATS

Signature Milk Chocolate & Whiskey
Caramel

Woven Palmier

Gariguette Strawberry 'Sandwich'