

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

DINNER

145 | 95 WINE PAIRING

FROM THE PANTRY

- Caviar Tart
- Coronation Chicken
- Highland Wagyu
- Dorset Oyster, Kohlrabi & Fig Leaf Vinaigrette
- Jellied Devon Eel
- Avocado, Quinoa, Basil & Yuzu

FROM THE LARDER

- Stuffed Morel
Oglesfield, Three Cornered Leek, Lovage
- Hand Dived Scallop
Jerusalem Artichoke, Blue Mountain Coffee, Calamansi
- Ragstone
Walnut, Black Truffle, Apple

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, Baby Leeks

John Dory

Salted Grape, Brassicas, Cucumber,
Watercress

FROM THE PASTRY

Selection of British Cheeses

£10 Supplement

£20 Additional Course

Signature Chocolate

Sea Salt, Crème Fraîche,
Cocoa Nibs

Yorkshire Rhubarb

Sour Cream, Brown Butter, Oats

Citrus

Rice, White Chocolate, Cardamom

TREATS

Signature Milk Chocolate & Whiskey
Caramel

Macadamia Nut & Oabika

Gariguette Strawberry 'Sandwich'

Woven Palmier