

An Unruly Night with Dan Smith of The Fordwich Arms

rendlesham venison

*slow braised haunch croquette
battuta, last of the season black winter truffle*

hand-dived orkney scallop

apple, radish, caviar, vadouvan spiced butter sauce

smoked eel soup

gorgonzola toastie, chive

agnolotto

wild garlic, braised morel, iberico ham

black faced lamb

grilled rack and confit breast, gentleman's relish, asparagus, mint

profiterole

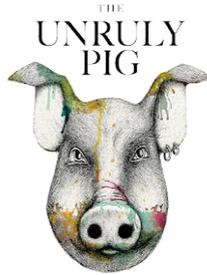
yorkshire rhubarb, blood orange, vanilla

FA tiramisu

coffee genoise, mascarpone mousse, 70% chocolate, crème fraiche ice cream



The next chapter...
The Fordwich Arms
Wednesday 25th March 2026



Michelin-starred Fordwich Arms is located in the Kent town of Fordwich – officially England's smallest town

Dan opened The Fordwich Arms with his wife Natasha in 2017 to critical acclaim and it quickly won a Michelin star a year later, as well as gaining several glowing reviews from the likes of The Guardian's restaurant critic Grace Dent who gave it 10/10. It has also previously won AA Restaurant of the Year and 3 AA rosettes and is regularly featured in the Top 50 Gastropubs list. The pub, which is located next to the pretty River Stour, boasts a lovely 1930's bar and oak panelled dining room with three open fires.

The seasonal menus focus on provenance, showcasing the best of local Kentish ingredients, sourced directly from local farms and producers. Dan's cooking is accomplished yet approachable, served in a relaxed pub environment with a choice of a la carte or tasting menus. Dan was named the Observer's Young Chef of the Year 2016 and worked in some of the country's top restaurants including Jason Atherton's group – before settling at The Clove Club for 6 years where he was an integral part of the team that earned a Michelin star.

Bookings are now open on Resdiary. Please contact bianca@theunrulypig.co.uk for your priority booking