



LIGHTER

- Sourdough & Eggs** 5.5
old postoffice bakery sourdough, two eggs as you like
- Guacaleeky Toast** 7.5
sourdough, homemade avocado-free leek guac, coriander
- Chalkstream Farms Trout** 9
dry-cured with smoked ricotta, grilled broccoli, poached egg

RICHER

- Imbhams Farm Cornbread** 7.5
seasonal fruit compote, butter...add homemade bacon 4.5
- Brixton Baked Eggs** 8
tomatoes, black eyed peas, homemade harissa, peppers
- Steak & Eggs** 14
bavette, crispy new potatoes, two eggs, sriracha cheese sauce

ADD THESE

- Eggs** 2.5
two eggs any way... fried, poached, coddled, scrambled
- Meat** 4.5
house-bacon, spicy lamb merguez

SWEET

- Spiced Plantain Cake** 6
Seasonal fruit compote, whipped yoghurt

Please do let your server know of any allergies or dietary requirements in the group
A discretionary service charge of 12.5% will be added to your bill at the end of the meal

SMOKE

&

SALT

REFRESHMENTS

- Iced Coffe** | let us know if you'd like it sweet
black or white 3
- Grapefruit & Mint Iced Tea** | fresh & tangy
grapefruit, mint 3.5
- Brixton Iced Coffee** | that perfect summer wake-up
coconut, condensed milk...add rum 3.5 4
- Seasonal Bellini** | refreshing spritz to kick things off
prosecco, seasonal shrub 8.5

BEER & SOFT DRINKS

- Soft Drinks** 3.5 | 5
coke, diet coke, limonata, sparkling water
- 40ft "Larger" Lager** 5
smooth & malty, 4.8% | 40ft Brewery
- Smoke & Salt Modern IPA** 5.5
citrusy notes, 4.1% | Friendship Adventure

RED WINE

125ml | Bottle

- La Bonne Franquette** | 2016 6.5 | 23
cabernet franc, merlot | Gascogne, France
- De Combel-La-Serre** | 2016 8.5 | 30
malbec | Cahors, France

WHITE WINE & PROSECCO

- Pas D'Histoires** | 2016 6.5 | 23
marsanne, roussanne, viognier | Languedoc-Rousillon, France
- Eschenhof Holzer** | 2016 8.5 | 29
gruner veltliner | Wagram, Austria
- Ca' Di Rajo** | n/a 8.5 | 32
prosecco from glera grapes | Veneto, Italy