

SMOKE

&

SALT

TO START

- Sourdough Bread** 3  
from the old post office bakery, whipped butter
- Tomatoes** 5  
whey, smoked ricotta, toasted buckwheat
- Roe-Deer Tartare** 6.5  
smoked gooseberry, rapeseed, sorrel

VEG

- New Potatoes** 5  
chimichurri, gorgonzola ...add wiltshire beef heart – 4
- Courgette Flatbread** 7.5  
fava bean, wild rocket
- Beetroots** 8  
shiso, salted plum, roasted melon

FISH

- Chalkstream Trout** 9  
red onion, raspberry, chipotle
- Charred Coley** 12  
summer beans, aioli

MEAT

- Grilled Chorizo** 10  
aubergine, burned lemon mostarda
- Veal Schnitzel** 13  
pea & lovage remoulade, baby gem

SWEET

- Strawberries & White Chocolate** 6  
goat's milk, orange blossom, sesame

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## COCKTAILS

<b>Elderflower Bellini</b>   refreshing spritz to kick things off prosecco, elderflower, mint shrub	8.5
<b>Raspberry Bang Bang</b>   party-starting tongue tingler rum, basil, chilli	8.5
<b>Boston Sour</b>   so fresh and so green rye, lemon, sorrel	8.5
<b>Negroni Blanco</b>   aged in-house with fresh herbs grapefruit, sage, gin, lillet blanc, suze	8.5
<b>Spirit + Mixer</b>   50ml gin, rye, vodka, rum, tequila	8.5

## BEER & SOFT DRINKS

<b>Soft Drinks</b> coke, diet coke, limonata, sparkling water	3.5   5
<b>40ft "Larger" Lager</b> smooth & malty, 4.8%   40ft Brewery	5
<b>Smoke &amp; Salt Session Pale Ale</b> citrusy notes, 4.1%   Friendship Adventure	5.5

## RED WINE

125ml | Bottle

<b>La Bonne Franquette</b>   2016 cabernet franc, merlot   Gascogne, France	6.5   23
<b>De Combel-La-Serre</b>   2016 malbec   Cahors, France	8.5   30

## WHITE WINE & PROSECCO

<b>Pas D'Histoires</b>   2016 marsanne, roussanne, viognier   Languedoc-Rousillon, France	6.5   23
<b>Eschenhof Holzer</b>   2016 gruner veltliner   Wagram, Austria	8.5   29
<b>Ca' Di Rajo</b>   non-vintage prosecco from glera grapes   Veneto, Italy	8.5   32



## SEASONAL MENU

We love the simplicity of seasonal and local ingredients. These aspects motivate us as well as bringing in other global flavours, ingredients, and cuisines. With Summer now in full-flow, it could be easy to just put our feet up and bask in some glorious sun. Instead, we've decided to take advantage of all the perfectly plump produce that Mother Nature's bounty has produced this year.

**Sourdough Bread** | whipped butter

**Tomatoes** | whey, smoked ricotta, toasted buckwheat

**Roe-Deer Tartare** | gooseberry, rapeseed, wood sorrel

**New Potatoes & Beef Heart** | chimichurri, gorgonzola

**Chalkstream Trout** | cucumber, red onion & lovage

**Veal Schnitzel** | pea remoulade, baby gem

**Strawberries & White Chocolate** | orange blossom, sesame

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The menu changes frequently because we love searching for new flavour combinations to make our & your taste-buds dance with delight. If you enjoyed your dinner, we'd love to hear from you so do leave us a review on Google or TripAdvisor or come up to the kitchen to say hi!

Aaron and Remi

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