

SMOKE

&

SALT

TO START

- Sourdough Bread** 3
from the old post office bakery, whipped butter
- Sprouting Broccoli** 5
seeded cracker, butter bean dip
- New Potatoes** 5
chimichurri, gorgonzola ...add wiltshire beef heart – 4

VEG

- Winter Leaf Salad** 7.5
cashews, pear, artichokes
- Imbhams Farm Cornbread** 7.5
wild garlic butter
- Cauliflower** 8
tahini crème, smoked & crispy capers

FISH

- Charred Mackerel** 8.5
forced rhubarb, fennel
- Grilled Octopus** 10
clams, salsify, blood orange

MEAT

- Spring Chicken** 10
crispy seaweed, mushrooms, leek
- Wiltshire Bavette Steak** 14
red-eye gravy, molasses, onions

SWEET

- Winter Apple Cake** 6
spiced yoghurt, apple compote, glassy pecans

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COCKTAILS

- Rhubarb & Thai Basil Tommy** | fresh and oh-so clean **8.5**
tequila, rhubarb & thai basil shrub
- Caramel Corn** | sweet & slow-sipping **8.5**
rye, vodka, buttered pop-corn
- Blood Orange Bellini** | refreshing spritz kick things off **8.5**
blood orange shrub, prosecco, blood orange pastille
- Spirit + Mixer** | 50ml **8.5**
gin, rye, vodka, rum, tequila

BEER & SOFT DRINKS

- Soft Drinks** **3.5 | 5**
coke, diet coke, limonata, sparkling water
- 40ft 'Påle' Pale Ale** **5**
smooth and hoppy, 4.1% | 40ft brewery
- 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

- Arribes Crianza** **6.5 | 23**
2014, juan garcia | Arribes, Spain
- Tocco Montepulciano** **8.5 | 29**
2016, montepulciano d'abruzzo | Abruzzo, Italy

WHITE WINE & PROSECCO

- La Bonne Franquette** **6.5 | 23**
2016, sauvignon blanc | Gascony, France
- Eekhorning Wit** **8.5 | 29**
2017, chenin blanc | Western Cape, South Africa
- Lemoss Prosecco** **8.5 | 29**
n/v, unfiltered prosecco from glera grapes | Veneto, Italy



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. Early sunrise and later sunsets give way to the first buds of the year. An early showing for some of our favourite Spring produce and the last of the Winter bounty remind us that we've got a little longer left to enjoy the cooler, challenging climate.

Sourdough Bread | whipped butter

Sprouting Broccoli | seeded cracker, butter-beans

New Potatoes & Beef Heart | chimichurri, gorgonzola

Winter Leaf Salad | cashews, pear, artichokes

Charred Mackerel | forced rhubarb, fennel

Spring Chicken | crispy seaweed, mushrooms, leek

Winter Apple Cake | apple compote, glassy pecans

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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