

SMOKE

&

SALT

TO START

- Sourdough Bread** 3
from the old post office bakery, whipped butter
- Beetroot Tartare** 5
dehydrated beet, pomegranate, black garlic
- New Potatoes** 5
chimichurri, gorgonzola ...add wiltshire beef heart – 4

VEG

- Ancient Grain Porridge** 7.5
buttered leeks, leek ash, apple
- Parsnip Flatbread** 7.5
burnt yeast cream, pickled garlic
- Swede** 8
cime di rapa, miso walnut sauce, horseradish

FISH

- January King Cabbage** 8.5
chopped mussels, pickled onion, mustard seeds
- Cod & Kale** 10
green goddess, crispy & buttered kale

MEAT

- Black Pudding** 9.5
pork crackling, chicken egg
- ½ Spatchcock Pheasant** 13.5
jerusalem artichoke, golden raisin glaze, cumin

SWEET

- Caramelised Chocolate** 6
puffed rice, caramelised white chocolate, pumpkin, ginger

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COCKTAILS

- Bubbles & Quince** | fizzy with a touch of blush **8.5**
prosecco, quince & rose shrub
- Caramel Corn** | sweet & slow-sipping **8.5**
rye, vodka, buttered pop-corn
- Spirit + Mixer** | 50ml **8.5**
gin, rye, vodka, rum, mezcal

BEER & SOFT DRINKS

- Soft Drinks** **3.5 | 5**
coke, diet coke, limonata, sparkling water
- IPA** **5**
citrusy notes, house brew | Friendship Adventure
- 40ft Larger** **5**
brewed in a shipping container in Dalston | 40ft Brewery
- Winter Ale** **5**
christmas pudding, black treacle, spices | 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



USHERING IN THE NEW - 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. As the new year dawned, we blearily woke with a fresh outlook on the wonders that Winter has to offer. Roots and citrus are erupting and even though Spring is just around the corner, we're keeping the menu fresh and comforting.

Sourdough Bread | whipped butter

New Potatoes & Beef Heart | chimichurri, gorgonzola

Beetroot Tartare | pomegranate, black garlic

Swede | cime di rapa, miso walnut sauce, horseradish

January King Cabbage | chopped mussels, pickled onion

Spatchcock Pheasant | jerusalem artichoke, golden raisin

Chocolate & Squash | caramelised white chocolate, pumpkin

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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

Game dishes may contain shot

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