

SMOKE

&

SALT

LUNCH MENU

- Sourdough Bread** 3
whipped butter
- Grilled Corn** 5
char siu glaze, garlic
chives...add smoked lardo - 4
- Winter Greens** 8
caramelised onion, peanuts,
flatbreads
- Clams** 8.5
smoked haddock, butter
beans, sea herbs
- Wiltshire Beef** 8.5
new potatoes, gorgonzola
- Spatzle Cacio e Pepe** 9.5
duck prosciutto, cheese, black
pepper & parsley

SWEET

- Apples & Custard** 6
almond brittle, cinnamon,
parsley root

DRINKS MENU

COCKTAILS

- Bubbles & Black** 9
prosecco, black currant
- Boston Sour** 9
whiskey, sorrel, lemon

BEERS & SOFT DRINKS

- Soft Drinks** 3.5
- 40ft Larger** 5
- 40ft Pale** 5

RED WINE

- Arribes Crianza Roble** 6.5|23
- Tocco Montepulciano** 8.5|29

WHITE WINE & PROSECCO

- La Bonne Franquette** 6.5|23
- Eekhorning Wit** 8.5|29
- Lemoss Prosecco** 8.5|29

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