

SMOKE

&

SALT

LUNCH MENU

- Sourdough Bread** 3
whipped butter
- Plantain** 5
beer & onion jam...add
chicken skewers - 4
- Caesar Salad** 5
baby gem, anchovy dressing,
pecorino
- Wiltshire Beef** 8.5
new potatoes, gorgonzola
- Charred Coley** 10
Hazelnuts & green peppers.
- Duck Rilette** 11.5
duck jam, flatbreads, kohlrabi

SWEET

- Fig Rice Pudding** 6
brown rice, sauternes

DRINKS MENU

COCKTAILS

- Bubbles & Black** 9
prosecco, black currant
- Boston Sour** 9
whiskey, sorrel, lemon
- Gin Refresher** 9
gin, berries, grenadine

BEERS & SOFT DRINKS

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

RED WINE

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

WHITE WINE & PROSECCO

- La Bonne Franquette** 6.5|23
- 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