

SMOKE

&

SALT

LUNCH MENU

- Sourdough Bread** 3
whipped butter
- Brussel Sprouts** 5
char siu glaze, garlic chives
- 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

- Spiced Pain Perdu** 6
Mandarin, custard, crystallised
oats

DRINKS MENU

COCKTAILS

- Bubbles & Black** 9
prosecco, black currant
- Hot Toddy** 9
quince, somerset brandy,
cinnamon

BEERS & SOFT DRINKS

- Soft Drinks** 3.5
- 40ft Larger** 5
- S&S IPA** 5
- S&S Festive Ale** 6.5

RED WINE

- Arribes Tinto 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