

SMOKE

&

SALT

TO START

- Sourdough Bread** 3
from the old post office bakery, whipped butter
- Brussel Sprouts** 5
char siu glaze, garlic chives
- New Potatoes** 5
chimichurri, gorgonzola ...add wiltshire beef heart – 4

VEG

- Roasted Pumpkin** 6.5
cranberry, pickled turnipadd spiced goose – 7.5
- Salsify** 7.5
green apple, smoked ricotta, pine
- Winter Greens** 8
caramelised onion, peanut, flatbreads

FISH

- Clams** 8.5
smoked haddock, butter beans, sea herbs
- Squid Ceviche** 10
squid ink, black radish, bergamot

MEAT

- Spätzle Cacio e Pepe** 9.5
duck prosciutto, cheese, black pepper & parsley
- Venison** 12.5
prune jam, pickled celery, pinhead porridge

SWEET

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

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COCKTAILS

- Cranberry & Bubbles** 9
prosecco, cranberry
- Hot Toddy** 9
quince, somerset brandy, cinnamon
- Spirit + Mixer** 9
gin, rye whiskey, vodka, demerara rum, vida mezcal

BEER & SOFT DRINKS

- Soft Drinks** 3.5 | 5
coke, diet coke, limonata, sparkling water
- IPA** 5
citrusy notes, house brew | Friendship Adventure
- 40ft Lager** 5
brewed in a shipping container in Dalston | 40ft Brewery
- Festive Ale** 6.5
christmas pudding, black treacle, spices | Friendship Adventure

RED WINE

- Arribes Tinto Roble** 6.5 | 23
2015, rufete | 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



FESTIVE 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. This season we bring spice, citrus and warmth together in perfect harmony, so stop the cavalry, don your special jumpers and feast on this, the most festive of menus.

Brussel Sprouts | char siu glaze, garlic chives

Salsify | green apple, smoked ricotta, pine

Spiced Goose | roasted pumpkin, cranberry, roasties

Spiced Pain Perdu | mandarin, custard, crystallised oats

Home-Made Mince Pies | Hot Toddy

35

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!

Glad Tidings We Bring!

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