

SMOKE

&

SALT

TO START

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

VEG

- Roasted Pumpkin** 7.5  
spaghetti squash, thai basil, coconut
- Carrot** 7.5  
spiced yoghurt, pickled raisins, walnuts
- 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 turnip, pinhead oats

SWEET

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

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## COCKTAILS

|  |   |
|--|---|
| <b>Bubbles &amp; Black</b>                         | 9 |
| prosecco, black currant                            |   |
| <b>Boston Sour</b>                                 | 9 |
| rye whiskey, sorrel, lemon                         |   |
| <b>Spirit + Mixer</b>                              | 9 |
| gin, rye whiskey, vodka, demerara rum, vida mezcal |   |

## BEER & SOFT DRINKS

|  |         |
|--|---------|
| <b>Soft Drinks</b>                         | 3.5   5 |
| coke, diet coke, limonata, sparkling water |         |
| <b>40ft Pale Ale</b>                       | 5       |
| brewed in a shipping container in Dalston  |         |
| <b>40ft Larger</b>                         | 5       |
| no, it's not a typo!                       |         |

## RED WINE

|  |          |
|--|----------|
| <b>Arribes Crianza Roble</b>                   | 6.5   23 |
| 2015, rufete   Arribes, Spain                  |          |
| <b>Tocco Montepulciano</b>                     | 8.5   29 |
| 2015, montepulciano d'abruzzo   Abruzzo, Italy |          |

## WHITE WINE & PROSECCO

|  |          |
|--|----------|
| <b>La Bonne Franquette</b>                                 | 6.5   23 |
| 2016, sauvignon blanc   Gascony, France                    |          |
| <b>Eekhorning Wit</b>                                      | 8.5   29 |
| 2017, chenin blanc   Western Cape, South Africa            |          |
| <b>Lemoss Prosecco</b>                                     | 8.5   29 |
| n/v, unfiltered prosecco from glera grapes   Veneto, Italy |          |



## MODERN DINING, ANCIENT TECHNIQUES

We're not sure how to best define or label our cooking. Modern British Tapas? That's a start but still, it doesn't give much away. Generally, we try to avoid it, leaving it up to the six words up top to let our guests' imaginations roam.

Born out of a chance encounter back in 2014, we ended up working in The Shed in Notting Hill. Their template, small plates of delicious British food, left a lasting impression on how we think food could progress further into the twenty-first century.

We love the simplicity of seasonal and local ingredients. These aspects motivate us as well as bringing in other global flavours, ingredients, and cuisines. In this way, we try and reflect the diversity and multiculturalism of South London and the UK through our food.

We get bored making the same old stuff so don't be surprised if the menu changes frequently. We love searching for new flavour combinations to make our & your taste-buds dance with delight.

Cheers!

Remi and Aaron

P.S. Try the cocktails – they're dynamite.

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