

SMOKE

&

SALT

TO START

- Sourdough Bread** 3
from the old post office bakery, whipped butter
- Plantain** 5
beer & onion jam and oregano...add chicken skewers - 4
- New Potatoes** 5
chimichurri, gorgonzola ...add wiltshire beef - 4

VEG

- Cabbage** 7.5
smoked tofu mayo, pickled peanuts, chilli
- Carrot** 7.5
spiced yoghurt, pickled raisins, walnuts

FISH

- Caesar Salad** 5
baby gem, anchovy dressing, pecorino
- Coley** 10
Toasted hazelnuts, green pepper, coriander

MEAT

- Confit Duck Leg** 11.5
rillettes-style, duck jam, flatbreads
- Buttermilk-Fried Chicken** 10
poussin, grape jam, peanut butter
- Lamb Belly** 12.5
plum chutney, turnips, tomatoes

SWEET

- Fig Rice Pudding** 6
brown rice, sauternes

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COCKTAILS

Bubbles & Black	9
lemoss, black currant	
Boston Sour	9
bulleit 95 rye, sorrel	
Gin Refresher	9
sw4 london dry gin, berries, burnt lemon	

BEER & SOFT DRINKS

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

RED WINE

Arribes Crianza	6.5 23
2014, juan garcia Arribes, Spain	
Tocco Montepulciano	8.5 29
2015, montepulciano d'abruzzo Abruzzo, Italy	

WHITE WINE & PROSECCO

La Bonne Franquette	6.5 23
2016, sauvignon blanc Gascony, France	
Lemoss Prosecco	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