

YOUR MEAL

A discretionary service charge of 12.5% will be added to your bill at the end of the meal. 100% of all gratuities go to our staff.

Feedback is always welcome and if you have any please don't hesitate to share this with your server.

Please do remember to let your server know of any allergies or dietary requirements in the group.

Game dishes, if served, may contain shot.

If you have enjoyed yourself, Smoke & Salt are available for private hires, functions and catering at home. Do ask about our offerings.



OPENING HOURS

Dinner

Thursday - Saturday 6PM – 11PM

*last booking 9pm

Website: www.smokeandsalt.com

E-mail: manager@smokeandsalt.com

Phone: 07421327556

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Address: 115 Tooting High Street, London, SW17 0SY

REVIEW US



A GLASS TO START

Sparkling Wines

Masia Salat Cava Brut xarel-lo, macabo, parellada Spain NV	8 36
Nytimber Classic Cuvee champagne blend England NV	17.5 91.5

Cocktails

Mockside (non-alc) homemade 'gin', lemon, fresh mint	10
Smoked Lime Sour smoked lime, tequila, lemon	12
Barrel Aged Negroni campari, vermouth, gin	12.5
Barrel Aged Old Fashioned bourbon, angostura bitters	12.5
Espresso Martini vodka, kahlua, espresso	12.5

Summer 2026

THE MENUS

Our menus highlight our approach to British Seasonality, through smoking, curing, and preserving techniques from around the world through two offerings: Culture and Craft. Our Culture menu represents what Smoke & Salt is all about, with a deeper dive into our techniques and flavours. Our Craft menu is a selection of dishes that give a quick glimpse into our style of cooking and preparation and is available until 630pm.

UNLIMITED FILTERED WATER

We serve unlimited filtered still and sparkling water by Belu at £1 per guest, with £0.5 going to Belu, a social enterprise who give 100% of its profit to WaterAid to transform lives worldwide with clean water.

DIETARY REQUIREMENTS

We take dietary requirements and allergies seriously and do write menus accordingly. As such: * indicates a vegan option, ** indicates a pescetarian option. Substitution requests due to preferences are subject to our kitchen's discretion.

HAD A GOOD TIME?

Buy a Chef a Beer! | 3.5

CULTURE | 80pp

culture wine pairing 5 glasses | 65pp

PEA & TOMATO GAZPACHO langoustine oil

PRETZELS, SMOKED BUTTER, HONEY MUSTARD

TRIMCHI PANCAKE

'EVERYTHING'-TEMPURA COURGETTE

PEA & BLACK GARLIC TART

SMOKED TROUT basil, fermented berries | KOHLRABI*

TOMATOES cherries, bonfire vinaigrette, sunflower granola

BBQ BEANS leek & split peas, lovage, sorrel, za'atar

BEEF FAT DONUT beef ragout | MUSHROOM DONUT*

PIRI-PIRI SIRLOIN chipotle, sweetcorn, fermented chilli

KOMBU-TURNIPS*

CATCH OF THE WEEK**

SORBET

COCONUT RUM BABABA pineapple, tepache, mint

SWEET TREATS

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