



xmas 2024

SOMETHING TO START (by the glass)

Brandy Mulled Wine	9	Prosecco	8
Christmas-Spice Negroni	12	Cava	10.5
Charlie's Chocolate	12	Champagne	18
Orange Espresso Martini			

THE MENU

We offer a choice of two festive menus to celebrate the season, both with optional wine pairings. We are happy to offer both menus to those with pescetarian, vegetarian and vegan dietary preferences. Please remember to inform your server of any allergies or dietary needs. Substitution requests due to preferences are subject to our kitchen's discretion.

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.

OPENING HOURS

Lunch

Saturday 12PM – 2PM

Sunday 12PM – 4PM

Dinner

Wednesday - Saturday 6PM – 11PM (last booking 915pm)

*closed Mondays

Bookings: www.smokeandsalt.com

E-mail: manager@smokeandsalt.com

Phone: 07421327556

Social: @SmokeandsaltLDN

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



SEVEN COURSES | 75

wine pairing 5 glasses | 54pp

HOMEMADE BREAD WITH WHIPPED BUTTER

SWEET POTATO AND HONEY TART, AGED GOATS CHEESE
EVERYTHING PLANTAIN, CRANBERRY SAMBAL
SMOKED TROUT, HASHBROWN, OLD BAY
famille fabre organic pet nat, france, 2023

ROASTED SCALLOP caramelised cauliflower, coconut, lemongrass
histeria blanco di amfora, argentina, 2018

BABY CARROTS muhammarah, mandarine gel, dukkah
angus paul mesas muscat blanc, south africa, 2024

40-DAY BEEF STRIPLOIN brussel and leek fricassee, PX beef sauce
CRISPY POTATOES rosemary, thick gravy
casa dei filare syrah, italy, 2021

MULLED WINE SORBET

MALTCHA CHOCOLATE muscovado, orange marmalade
familia schroeder late harvest pinot noir, argentina, 2016

SWEET TREATS

FIVE COURSES | 60

wine pairing 4 glasses | 44pp

HOMEMADE BREAD WITH WHIPPED BUTTER

SWEET POTATO AND HONEY TART, AGED GOATS CHEESE
EVERYTHING PLANTAIN, CRANBERRY SAMBAL
famille fabre organic pet nat, france, 2023

BABY CARROTS muhammarah, mandarine gel, dukkah
angus paul mesas muscat blanc, south africa, 2024

STUFFED TURKEY brussel and leek fricassee, turkey gravy
CRISPY POTATOES rosemary, thick gravy
casa dei filare syrah, italy, 2021

MALTCHA CHOCOLATE muscovado, orange marmalade
familia schroeder late harvest pinot noir, argentina, 2016

SWEET TREATS

BEFORE YOU GO

Buy a Chef a Beer! | 3.5

**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

