



summer 2024

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

SOMETHING TO START (by the glass)

Prosecco	8		Cava	10.5		Champagne	18
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THE MENU

We offer a choice of two seasonally changing menus, 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.



SEVEN COURSES | 65pp

wine pairing 5 glasses | 54pp

HOMEMADE BREAD WITH WHIPPED BUTTER

PEA AND BUTTERBEAN DIP
SMOKEY WATERMELON
BEEF SUYA

#nofilter grüner veltliner, austria, 2021

CHALKSTREAM TROUT plantain miso, chili, apple marigold
xaxaxa chardonnay, spain, 2022

SUMMER TURNIPS tandoori oil, fermented strawberries, lovage labneh
deep down sauvignon blanc, new zealand, 2023

BBQ LAMB smoked lime, sabzi, puffed rice
HEIRLOOM TOMATOES whey dressing, green tomato relish
blaufränkisch grosshöflein, austria, 2020

SORBET

CHEESECAKE berries, szechuan sable, lemon verbena
wairau river botrytised riseling, new zealand, 2022

SWEET TREATS

FIVE COURSES | 50pp

wine pairing 4 glasses | 44pp

HOMEMADE BREAD WITH WHIPPED BUTTER

PEA AND BUTTERBEAN DIP
SMOKEY WATERMELON

#nofilter grüner veltliner, austria, 2021

SUMMER TURNIPS tandoori oil, fermented strawberries, lovage labneh
deep down sauvignon blanc, new zealand, 2023

ROASTED DAYBOAT FISH hispi cabbage, sabzi, katsuobushi
HEIRLOOM TOMATOES whey dressing, green tomato relish
blaufränkisch grosshöflein, austria, 2020

CHEESECAKE berries, szechuan sable, lemon verbena
wairau river botrytised riseling, new zealand, 2022

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

