



DAYTIME SHARING MENUS | late summer, twenty twenty-three

Unlimited Filtered Water 1pp

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

Something to start...

Lemon Meringue Pie frangelico, vodka, lemon | 12

Smoked Lime Sour tequila, honey, egg white | 12

Our Sharing Menu...

We make everything we can ourselves where possible otherwise we source responsibly from small suppliers. Our sharing menu is a selection of dishes we think best represents the season at the time and are to be taken by the whole table.

Wine Pairing | 27pp

Lunch Sharing Menu | 30pp

Bread & Butter	homemade selection with whipped butter
Broccoli Pakora	tamarind dip, fried curry leaf, chilli
Cod Rilette	homemade chorizo, puff pastry
	Corvers Kauter Secco Rose Germany, 2022
Tempura Courgettes	black olive sauce, red pepper salsa, lime vinaigrette
	Wagram Gruner Vetliner Austria, 2022
Smoked Chicken	rose harissa, mooli, basil
Crispy Potatoes	chimichurri, gorgonzola
	Vinterloper Pinot Noir Australia, 2021
Stone Fruit Brûlée	nectarine, silken tofu, sunflower seeds
	Paulett Botrytised Riesling Australia, 2021

For those with dietary requirements:

Pescetarian Lunch Menu | 30pp

Vegetarian Lunch Menu | 28pp

Vegan Lunch Menu | 28pp

Smoke & Salt Cookbook | 16

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

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



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Cocktails

For something more bespoke, ask your server

Smoked Lime Sour 12

tequila, honey, egg-white

Sparkling Wines

125ml glass | Bottle

Lemoss Prosecco 7 | 35

glera | Italy | 2020

Corvers Kauter Secco Rose 9 | 46

pinot noir | German | 2022

Bocchoris Cava 9 | 46

xarello, macabeu, parellada | Spain | NV

Champagne A. Levasseur Rose Brut 95

pinot meunier, chardonnay, pinot noir | France | NV

White Wines

125ml glass | 500ml Carafe | Bottle

Vola Vole White 7 | - | 29

passerina | Italy | 2021

Mary Taylor Bordeaux Blanc 8 | 29 | 38

sauvignon blanc, semillon | France | 2022

Semente AB Valley Vinho Verde 8.5 | 32 | 42

alvarinho | Portugal | 2022

Sov'ran Ortega 12 | 38 | 56

ortega | United Kingdom | 2018

Red Wines

125ml glass | 500ml Carafe | Bottle

Vola Vole Red 7 | - | 29

montepulciano | Italy | 2020

`Wagramer` Heiderer-Mayer 8 | 29 | 38

zweigelt | Austria | 2020

E's Vino Malbec 9 | 30 | 42

malbec | Argentina | 2021

Laibach `The Ladybird` Organic 9.5 | 35 | 46

merlot, cab sauvignon, cab franc | South Africa | 2018

Burgundy Epineuil 12.5 | 46 | 64

pinot noir | France | 2021

Other Wines

glass | 500ml Carafe | Bottle

Le P'tit Rosé 8 | 30 | 40

Cinsault, grenache noir | France | 2021

Beers & Softs

Beer in 330ml cans | Softs in 200ml bottles

Wimbledon Lager 5.5

4.8% | Wimbledon Brewery, Colliers Wood

Smoke & Salt Pale Ale 6.5

4.1% | Friendship Adventure, Brixton

Luke's Infernal Serpent Cider 6.5

6.2% | Luke's Cider, Bath

Unfiltered Lager (non-alc) 6.5

0.5% | Lucky Saint, Hammersmith

Soft Drinks 3.5

coke, diet coke, tonic, ginger beer

Spirits

25ml Single | 50ml Double | Mixers 3.5ea

Bulleit Bourbon 5 | 9.5

Hayman's London Dry Gin 5 | 9.5

Rooster Rojo Blanco Tequila 5 | 9.5

Chase Naked Vodka 6 | 12

After Dinner

25ml Single | 50ml Double | Mixers 3.5ea

Arran 10-year Single Malt 5.5 | 11

Amaretto 4 | 8

Kingston 62 White Rum 5 | 9.5

Captain Morgan Dark Rum 4 | 8.5

Grappa 5.5 | 11

Absinthe 7 | 14.5

Seven Tails Brandy 5.5 | 11

Hennessey VSOP Cognac 6.5 | 13

Tea & Coffee

Oat Milk is available at no extra charge

Black Coffee (Bridge Coffee) 2.5 | 3

single/double espresso, americano

Milky Coffee (Bridge Coffee) 3.5

white americano, latte, cappuccino, flat white

Pot of Tea (Good & Proper Tea) 3.5

breakfast, earl grey, jade tip, mint

Real Hot Chocolate 3.5

Hazelnut or Vanilla Syrup 0.5

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Lunch Sharing Menu | 30pp
Pescetarian Option | 30pp
Vegetarian/Vegan Option | 28pp

We make everything we can ourselves where possible otherwise we source responsibly from small suppliers.

For the best Smoke & Salt experience, we recommend the Lunch sharing menu but please allow 1 hour to dine with us.

Bread & Butter	homemade with whipped butter	3
<u>Snacks</u>		
Grilled Sweetcorn	nacho cheese, spiced popcorn, coriander	6
Broccoli Pakora	tamarind dip, fried curry leaf, chilli	6
Onion Tartlets	caramelised onion, tofu, pesto	6
Cod Rilette	homemade chorizo, puff pastry	7.5
Crispy Potatoes	chimichurri, gorgonzola	6
<u>Small Plates</u>		
Tempura Courgettes	black olive sauce, red pepper salsa, lime vinaigrette	15
Beetroot & Gin Trout	beetroot, citrus, horseradish crème fraiche	15
Smoked Carrot	carrot porridge, ginger-lavender raita	15
<u>Large Plates</u>		
BBQ Monkfish	vermouth-seaweed velouté, anchovy, white cabbage	22
Smoked Chicken	rose harissa, mooli, basil	22
Miso Cauliflower	sushi rice 'onigiri', yuzu ponzu, chilli crisp	22
<u>Dessert</u>		
Namelaka	caramelised white chocolate, kaffir lime, coconut	8
Stone Fruit Brûlée	nectarine, silken tofu	8
Smoke & Salt Cookbook	pick one up for yourself or as a gift	16
Buy a Chef a Beer!	only if they deserve it!	3.5

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