



DAYTIME SHARING MENUS | early 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**

<b>Bread &amp; Butter</b>	homemade selection with whipped butter
<b>Beetroot Hummus</b>	feta, oregano, sourdough crispbreads
<b>Crispy Plantain</b>	green tomato, ranch dip, cornmeal
<b>Masia Salat Organic Cava Brut   Spain, NV</b>	
<b>Roasted Cauliflower</b>	marmite, raisin jam, pickled walnut
<b>Can Valles Xaxaxa   Spain, 2021</b>	
<b>Smoked Chicken</b>	rose harissa, mooli, basil
<b>Crispy Potatoes</b>	chimichurri, gorgonzola
<b>Dolomitas   Spain, 2020</b>	
<b>Dark Chocolate Namelaka</b>	poached rhubarb, buttermilk ice cream, yoghurt
<b>Elysium Black Muscat   USA, 2018</b>	

**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

**Bocchoris Cava** 9 | 33.6 | 45

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 | 2021

**Tocco Pecorino** 9 | 33 | 41

pecorino | Italy | 2021

**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

**Murdoch Hill** 11.5 | 43 | 60

Pinot Noir | Australia | 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

**Freedom Lager** 5.5

4% | Freedom Brewery, Abbots Bromley

**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

**Arette 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

**Doorly's 3-Year White Rum** 5 | 9.5

**Plantation 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**

**Mimosa | 9**

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.

<b>Bread &amp; Butter</b>	homemade with whipped butter	<b>3</b>
<b><u>Snacks</u></b>		
<b>Gougeres</b>	choux buns, cheddar custard	<b>6</b>
<b>Beetroot Hummus</b>	smoked labneh, crackers, mint	<b>6</b>
<b>Charred Broccoli</b>	chilli dipping sauce, tempura crispies	<b>6</b>
<b>Venison Sausage</b>	pickled wet garlic mustard, chives	<b>7.5</b>
<b>Crispy Potatoes</b>	chimichurri, gorgonzola	<b>6</b>
<b><u>Small Plates</u></b>		
<b>Grilled Asparagus</b>	black garlic, creamy tofu, crispy pasta	<b>15</b>
<b>Chalkstream Trout</b>	elderflower vinaigrette, kohlrabi, pickled rhubarb	<b>15</b>
<b>Roasted Cauliflower</b>	marmite, raisin jam, pickled walnut	<b>15</b>
<b><u>Large Plates</u></b>		
<b>Roasted Pollock</b>	black dahl, spicy cucumber, watercress	<b>22</b>
<b>Grilled Venison</b>	creamed kale, king oyster mushroom, port jus	<b>22</b>
<b>BBQ Shimeji Mushrooms</b>	cashew satay, moin moin, nuoc cham	<b>22</b>
<b><u>Dessert</u></b>		
<b>Dark Chocolate Namelaka</b>	poached rhubarb, buttermilk ice cream, yoghurt	<b>8</b>
<b>Pecan Pie</b>	roasted pear ice cream, white wine poached pear	<b>8</b>
<b>Smoke &amp; Salt Cookbook</b>	pick one up for yourself or as a gift	<b>16</b>
<b>Buy a Chef a Beer!</b>	only if they deserve it!	<b>3.5</b>

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