



spring 2024

SOMETHING TO START

Green Tea Fizz	10	Lemoss Prosecco	7.5
Carrozinger	10	Brut Cava	10
Grapefruit Negroni	10	Champagne Lombard Extra Brut	12

THE MENU

We offer a choice of two seasonally changing sharing 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.

OPENING HOURS

Lunch

Thursday to Saturday 12PM – 2PM

Dinner

Tuesday to Thursday 6PM – 11PM (last booking 845pm)

Friday to Saturday 6PM – 11PM (last booking 915pm)

*closed Sundays and Mondays

Bookings: www.smokeandsalt.com

E-mail: manager@smokeandsalt.com

Phone: 07421327556

Social: @SmokeandsaltLDN

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



SEVEN COURSES | 65pp

wine pairing 5 glasses | 54pp

HOMEMADE BREAD WITH WHIPPED BUTTER

GARLIC SKORDALIA

CHARRED BROCCOLI

SMOKED COD & ANCHOVY PUFF

masia salat organic cava, Spain, NV

BEETROOT TARTARE roasted beetroot, pickles, black garlic aioli

...upgrade to beef tartare 5pp

le p'tit rosé, France, 2023

CHALKSTREAM TROUT bbq pineapple & lemon, coconut, white soy

murdoch hill chardonnay, Australia, 2022

BBQ PORK SHOULDER apple molasses, red fox carlin peas

PARSNIP FRIES mixed peppercorn salt, thyme

longridge cab sauvignon, South Africa, 2020

CHAMPAGNE SORBET campari syrup, forced rhubarb

BLACK FOREST NAMELAKA chocolate cake, preserved cherry, milk

'essensia' orange muscat, USA, 2021

SWEET TREATS

FIVE COURSES | 50pp

wine pairing 4 glasses | 44pp

HOMEMADE BREAD WITH WHIPPED BUTTER

GARLIC SKORDALIA

CHARRED BROCCOLI

masia salat organic cava, Spain, NV

BEETROOT TARTARE roasted beetroot, pickles, black garlic aioli

...upgrade to beef tartare 5pp

le p'tit rosé, France, 2023

CHICKEN SAUSAGE kohlrabi & potato salad, mustard

PARSNIP FRIES mixed peppercorn salt, thyme

longridge cab sauvignon, South Africa 2020

BLACK FOREST NAMELAKA chocolate cake, preserved cherry, milk

'essensia' orange muscat, USA, 2021

SWEET TREATS

BEFORE YOU GO

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.
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

