

## DINNER | late summer, twenty twenty-three

## **Unlimited Filtered Water 1pp**

We serve unlimited filtered still and sparkling water by Belu at  $\mathfrak L1$  per guest, with  $\mathfrak L0.5$  going to Belu, a social enterprise who gives 100% of its profit to WaterAid to transform lives worldwide with clean water.

Six-Course Sharing Menu | 50pp Pescetarian Option | 50pp Vegetarian or Plant Option | 45pp Wine Pairing | 42pp

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

Our sharing menus are to be taken by the whole table, with the alternative pescetarian and plant options available for those with dietary requirements or allergies. Do try to let us know of these when you book.

## Team Smoke & Salt.

Bread & Butter Grilled Sweetcorn	homemade with whipped butter nacho cheese, spiced popcorn, coriander	3 6
Broccoli Pakora	tamarind dip, fried curry leaf, chilli	6
Cod Rillette	homemade chorizo, puff pastry	7.5
Pumpkin Tatin	pumpkin seed 'cheese', puff pastry	15
Smoked Carrot	carrot porridge, ginger lavender raita	15
Beetroot & Gin Trout	beetroot, citrus, horseradish crème fraiche	15
Miso Cauliflower	sushi rice 'onigiri', yuzu ponzu, chilli crisp	23
BBQ Monkfish	vermouth-seaweed velouté, anchovy, white cabbage	32
Smoked Chicken	rose harissa, mooli, basil	32
Pork Schnitzel	curry-celeriac remouladeadd duck egg 3	32
Crispy Potatoes	chimichurri, blue cheese	7.5
Namelaka	caramelised white chocolate, kaffir lime, coconut	8
Stone Fruit Brûlée	nectarine, silken tofu, sunflower seeds	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