

YOUR MEAL

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.

If you have enjoyed yourself, Smoke & Salt are available for private hires, functions and catering at home. Do ask about our offerings.

OPENING HOURS

Dinner

Thursday - Saturday 6PM – 11PM

*last booking 9pm

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REVIEW US



SMOKE
&
SALT

A GLASS TO START

Sparkling Wines

Masia Salat Cava Brut xarel-lo, macabo, parellada Spain NV	8 36
Champagne Vauban Freres Brut France NV	17 80

Cocktails

Mockside (non-alc) homemade 'gin', lemon, fresh mint	10
Smoked Lime Sour smoked lime, tequila, lemon	12
Barrel Aged Negroni campari, vermouth, gin	12.5
Barrel Aged Old Fashioned bourbon, angostura bitters	12.5
Espresso Martini vodka, kahlua, espresso	12.5

Spring 2026

THE MENUS

Our menus highlight our approach to British Seasonality, through smoking, curing, and preserving techniques from around the world through two offerings: Culture and Craft. Our Culture menu represents what Smoke & Salt is all about, with a deeper dive into our techniques and flavours. Our Craft menu is a selection of dishes that give a quick glimpse into our style of cooking and preparation and is available until 630pm.

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.

DIETARY REQUIREMENTS

We take dietary requirements and allergies seriously, and do write menus accordingly. As such: * indicates a vegan option, ** indicates a pescetarian option. Substitution requests due to preferences are subject to our kitchen's discretion.

CULTURE MENU | 80pp

culture wine pairing 5 glasses | 65pp

SPRING CONSOMÉE langoustine oil, alliums

PRETZELS, SMOKED BUTTER, HONEY MUSTARD

TRIMCHI PANCAKE

'EVERYTHING'-TEMPURA KALE

ONION TARTE-TATIN

BBQ MONKFISH celeriac, leek ash | BBQ CELERIAC*

SPRING RAGOUT flamingo peas, sorrel salsa verde

BEEF FAT DONUT beef ragout | MUSHROOM DONUT*

STRIPLOIN SUYA yaji, sunflower seeds, rhubarb

HISPI CABBAGE* tofu emulsion, granola, marmalade-miso

GREY MULLET** fennel velouté, wild mushrooms, granola

SORBET

HOT CROSS BUNS streusel, apple custard ice cream, ginger

SWEET TREATS

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