



DAYTIME SHARING MENUS | twenty twenty-two

**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

**Spiced Apple Lemonade** bourbon, apple, cinammon | 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>Sage Crusted Carrots</b>	maple-shallot dipping sauce, sage pesto
<b>Wagyu Brisket Nuggets</b>	pickled wet garlic mustard, parsley
	<b>Masia Salat Organic Cava Brut</b>   Spain, NV
<b>Roasted Cauliflower</b>	jerusalem artichoke soup, burnt garlic oil
	<b>Can Valles Xaxaxa</b>   Spain, 2021
<b>12 hour Pork Belly</b>	winter slaw, sour cherry HP sauce
<b>Crispy Potatoes</b>	chimichurri, gorgonzola
	<b>Olianas Anfora Cannonau</b>   Italy, 2020
<b>Caramel Poached Apple</b>	syrup cake, roasted oat ice-cream, custard
	<b>Corvers Kauter</b>   Germany, 2019

**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

<b>Smoked Lime Sour</b>	<b>12</b>
tequila, honey, egg-white	
<b>Spiced Apple Lemonade</b>	<b>12</b>
bourbon, apple, cinnamon	
<b>Lemon Meringue Pie</b>	<b>12</b>
cointreau, vodka, hazelnut	
<b>Mockside (non-alc)</b>	<b>6</b>
seedlip, mint, lemon	

**Sparkling Wines**

125ml glass | Bottle

<b>Lemoss Prosecco</b>	<b>7   33.5</b>
glera   Italy   2020	
<b>Forty Hall Brut</b>	<b>-   132</b>
pinot noir, pinot meunier, chardonnay   UK   2018	

**White Wines**

125ml glass | 500ml Carafe | Bottle

<b>Vola Vole White</b>	<b>7   -   29</b>
passerina   Italy   2021	
<b>Domaine du Landreau SB21</b>	<b>8   31   38</b>
sauvignon blanc   France   2021	
<b>Tocco 'Il Capostazione'</b>	<b>9   33   41</b>
pecorino   Italy   2021	
<b>Can Valles Xaxaxa</b>	<b>10   34   44</b>
chardonnay   Spain   2021	
<b>Dorper Stellenbosch Chenin</b>	<b>12   38   56</b>
chenin blanc   South Africa   2020	
<b>Copain Les Voisins</b>	<b>18   69   85</b>
chardonnay   USA   2017	

**Red Wines**

125ml glass | 500ml Carafe | Bottle

<b>Vola Vole Red</b>	<b>7   -   29</b>
montepulciano   Italy   2020	
<b>`Wagramer` Heiderer-Mayer</b>	<b>8   30   39</b>
zweigelt   Austria   2020	
<b>Laibach `The Ladybird` Organic</b>	<b>8.5   32   44</b>
merlot, cab sauvignon, cab franc   South Africa   2018	
<b>Las Pedreras 'La Coronela'</b>	<b>15   58   72</b>
tempranillo   Spain   2020	

**Other Wines**

glass | 500ml Carafe | Bottle

<b>Grande Courtade (rosé)</b>	<b>8.5   32   41</b>
cabernet sauvignon, merlot   France   2020	
<b>Paulett's Alison (sweet)</b>	<b>9   -   54</b>
shiraz, sauvignon blanc   Australia   2019	

**Beers & Softs**

Beer in 330ml cans | Softs in 200ml bottles

<b>Freedom Lager</b>	<b>5.5</b>
4%   Freedom Brewery, Abbots Bromley	
<b>Smoke &amp; Salt Pale Ale</b>	<b>6.5</b>
4.1%   Friendship Adventure, Brixton	
<b>Unfiltered Lager (non-alc)</b>	<b>6.5</b>
0.5%   Lucky Saint, Hammersmith	
<b>Soft Drinks</b>	<b>3.5</b>
coke, diet coke, tonic, ginger ale, ginger beer	

**Spirits**

25ml Single | 50ml Double | Mixers 3.5ea

<b>Bulleit Bourbon</b>	<b>5   9.5</b>
<b>Hayman's London Dry Gin</b>	<b>5   9.5</b>
<b>Arette Blanco Tequila</b>	<b>5   9.5</b>
<b>Chase Naked Vodka</b>	<b>6   12</b>

**After Dinner**

25ml Single | 50ml Double | Mixers 3.5ea

<b>Arran 10-year Single Malt</b>	<b>5.5   11</b>
<b>Amaretto</b>	<b>4   8</b>
<b>Doorly's 3-Year White Rum</b>	<b>5   9.5</b>
<b>Plantation Dark Rum</b>	<b>4   8.5</b>
<b>Grappa</b>	<b>5.5   11</b>
<b>Absinthe</b>	<b>7   14.5</b>
<b>Seven Tails Brandy</b>	<b>5.5   11</b>
<b>Hennessy VSOP Cognac</b>	<b>6.5   13</b>

**Tea & Coffee**

Oat Milk is available at no extra charge

<b>Black Coffee (Bridge Coffee)</b>	<b>2.5   3</b>
single/double espresso, americano	
<b>Milky Coffee (Bridge Coffee)</b>	<b>3.5</b>
white americano, latte, cappuccino, flat white	
<b>Pot of Tea (Good &amp; Proper Tea)</b>	<b>3.5</b>
breakfast, earl grey, jade tip, mint	
<b>Real Hot Chocolate</b>	<b>3.5</b>
<b>Hazelnut or Vanilla Syrup</b>	<b>0.5</b>

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

**House Bloody Mary | 10**  
**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>Triple Rose Gougeres</b>	choux buns, triple cream cheese	<b>6</b>
<b>Leek &amp; Walnut Hummus</b>	house spice rub, crackers	<b>6</b>
<b>Sage Crusted Carrots</b>	maple-shallot dipping sauce, sage pesto	<b>6</b>
<b>Wagyu Brisket Nuggets</b>	pickled wet garlic mustard, parsley	<b>7.5</b>
<b>Crispy Potatoes</b>	chimichurri, gorgonzola	<b>6</b>
<b><u>Small Plates</u></b>		
<b>Roasted Pollock</b>	mushroom Bolognese, pickled beetroot, shiso	<b>15</b>
<b>Roasted Cauliflower</b>	jerusalem artichoke soup, burnt garlic oil, apple	<b>15</b>
<b>Chalkstream Trout</b>	citrus, lemon balm, kohlrabi	<b>15</b>
<b><u>Dessert</u></b>		
<b>Caramel Poached Apple</b>	syrup cake, roasted oat ice-cream, custard	<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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