

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

Website: www.smokeandsalt.com

E-mail: manager@smokeandsalt.com

Phone: 07421327556

Social: @SmokeandsaltLDN

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

REVIEW US



SMOKE
&
SALT

SOMETHING TO START (by the glass)

Cava 8 | Champagne 17

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 Craft menu is a selection of dishes that give a quick glimpse into our style of cooking and preparation. Our Culture menu represents what Smoke & Salt is all about, with a deeper dive into our techniques and flavours.

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.

Spring 2026

CULTURE | 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

SPRING RAGOUT flamingo peas, sorrel salsa verde

BEEF FAT DONUT beef ragout

STRIPLOIN SUYA yaji, sunflower seeds, rhubarb

SORBET

HOT CROSS BUNS streusel, apple custard ice cream, ginger

SWEET TREATS

CRAFT | 48pp

craft wine pairing 3 glasses | **42pp**

SPRING CONSOMÉE langoustine oil, alliums

PRETZELS, SMOKED BUTTER, HONEY MUSTARD

SPRING RAGOUT flamingo peas, sorrel salsa verde

MILK-BRAISED PORK fennel velouté, wild mushrooms

HOT CROSS BUNS streusel, apple custard ice cream, ginger

A LITTLE EXTRA...

Beef Donut | 8

Snack Plate | 12

Coffee & Sweets Treats | 5.5

Buy a Chef a Beer! | 3.5

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