

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



SOMETHING TO START (by the glass)

Cava	10.5		Champagne	18
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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.

Christmas 2025

CULTURE | 70pp

culture wine pairing | 65pp

PRETZELS, SMOKED BUTTER, HONEY MUSTARD

TRIMCHI PANCAKE

'EVERYTHING'-TEMPURA KALE

COAL-FIRED BEETROOT TART

Cas Amaro Sercial Pet-Nat, Portugal, 2024

BBQ MONKFISH walnut milk, braised walnut

Balestri Valda Vigneto Sengliata, Soave Classico, Italy, 2020

BUTTERNUT SQUASH date syrup, pumpkin seed nduja, brown butter

Weingut Hoffman ONE.R, Riesling, Germany, 2022

AGED BEEF STRIPLOIN beef donut, sumac, onion, "ragout"

Z'ATAR MUSHROOMS pickled vin

E's Vino Ello Malbec di Amfora, Malbec, Argentina, 2022

SORBET

PUMPKIN-SPICED TIRAMISU pumpkin, mascarpone, espresso

Monte Faustino, Recioto della Valpolicella Classico, Italy 2020

SWEET TREATS

CRAFT | 59pp

craft wine pairing | 55pp

PRETZELS, SMOKED BUTTER, HONEY MUSTARD

COAL-FIRED BEETROOT TART

'EVERYTHING'-TEMPURA KALE

Cas Amaro Sercial Pet-Nat, Portugal, 2024

BUTTERNUT SQUASH date syrup, pumpkin seed nduja, brown butter

Weingut Hoffman ONE.R, Riesling, Germany, 2022

POACHED CHICKEN parsnips, bonfire mayo

Z'ATAR MUSHROOMS pickled vin

Domaine Dauvissat Chablis, Chardonnay, France, 2022

PUMPKIN-SPICED TIRAMISU pumpkin, mascarpone, espresso

Monte Faustino, Recioto della Valpolicella Classico, Italy 2020

SWEET TREATS

FESTIVE ADDITIONS | 10ea

POACHED LOBSTER pumpernickel, winter citrus, charcoal

CREEDY CARVER DUCK marmalade, brassicas

Christmas 2025