

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

REVIEW US



SOMETHING TO START (by the glass)

Cava 10.5 | Champagne 18

THE MENU 185pp – 10 courses, 6 wines

We're delighted to be hosting an evening dedicated to exceptional wines and the stories behind them. Hosted by James Eaton, this event will showcase six distinctive bottles that prove great wine is about character, and the story *beyond the bottle*, not just about the price tag or the fancy name.

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.

Beyond the Bottle

DINNER MENU

PRETZELS, SMOKED BUTTER, HONEY MUSTARD

TRIMCHI PANCAKE
'EVERYTHING'-TEMPURA KALE
COAL-FIRED BEETROOT TART

POACHED LOBSTER pumpernickel, winter citrus, charcoal

BBQ MONKFISH walnut milk, braised walnut, sorrel

BUTTERNUT SQUASH date syrup, pumpkin seed nduja, brown butter

CREEDY CARVER DUCK marmalade, brassicas

AGED BEEF SIRLOIN 'ragout', beef fat donut, sumac

Z'ATAR MUSHROOMS pickled vin

SORBET

CITRUS-POACHED PEAR jerusalem artichoke, white chocolate

SWEET TREATS

WINE MENU

Kaskal Metodo Classico

Rivetto | Piedmont, Italy

Nebbiolo | NV

Rully 1er Cru 'Les Cloux'

Domaine de Belleville | Burgundy, France

Chardonnay | 2023

One.R Riesling

Weingut Hoffman | Mosel Valley, Germany

Riesling | 2022

Pinot Noir 'Block B' Schubert

Schubert Wines | Wairarapa Valley, New Zealand

Pinot Noir | 2022

Brunello di Montalcino 'Prime Donne'

Donatella Colombini | Tuscany, Italy

Sangiovese Grosso | 2016

Tokaji 5 Puttonyos

Chateau Pajzos | Tokaji, Hungary

Furmint | 2017

Beyond the Bottle