



summer 2025

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.

OPENING HOURS

Dinner

Tuesday - Saturday 6PM – 11PM (last booking 9pm)

Bar

Tuesday - Saturday 6PM – 11PM (last booking 10pm)

*closed Sundays, Mondays

Bookings: www.smokeandsalt.com

E-mail: manager@smokeandsalt.com

Phone: 07421327556

Social: @SmokeandsaltLDN

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



CULTURE | 70pp

wine pairing 5 glasses | 65pp

HOMEMADE BREAD WITH WHIPPED BUTTER

TRIMCHI PANCAKE

'EVERYTHING'-TEMPURA PAK CHOI

SWEETCORN TARTARE

zuria orange vinedos hontza, spain, 2023

CHALKSTREAM TROUT burned lemon, dill, kosho

histeria blanco di amfora, argentina, 2021

ISLE OF WIGHT TOMATO mint, green tomato, whipped curds

chinon blanc 'le clos de la cure', france, 2024

AGED BEEF STRIPLOIN koobideh, beetroot, elderberry

BARBECUE TURNIPS scallop, herbs, cheddar

por ti icon bodegas luzon, spain, 2020

SORBET

POPCORN bramble, lavender, white chocolate

chateau ramon monbazillac, france, 2021

SWEET TREATS



CRAFT | 59pp

wine pairing 4 glasses | 55pp

HOMEMADE BREAD WITH WHIPPED BUTTER

SWEETCORN TARTARE

'EVERYTHING'-TEMPURA PAK CHOI

zuria orange vinedos hontza, spain, 2023

ISLE OF WIGHT TOMATO mint, green tomato, whipped curds

chinon blanc 'le clos de la cure', france, 2024

POACHED CHICKEN mole verde

BARBECUE TURNIPS scallop, herbs, cheddar

por ti icon bodegas luzon, spain, 2020

POPCORN bramble, lavender, white chocolate

chateau ramon monbazillac, france, 2021

SWEET TREATS

BEFORE YOU GO

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.
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

