

# SALT YARD

## BOROUGH

CASUAL FINE DINING IN THE HEART OF LONDON, INSPIRED BY THE FLAVOURS OF SPAIN & ITALY

### BAR SNACKS

\*Padrón peppers 7.5  
Jamon Iberico & Manchego croquetas 9  
\*Boquerones in Arbequina olive oil 6  
Patatas bravas, aioli, spicy tomato 7.5  
\*Gordal olives 5.5  
Grilled flatbread, herb butter 6.5  
Marcona Almonds 5.5

### COMPARTIR BOARDS

*Our artesian selection of cheeses & charcuterie products from different regions of Italy & Spain.*

5J Hand carved Jamon Iberico  
100% Jamon Iberico crafted by Cinco Jotas in Jabugo, Spain

SMALL 16 | LARGE 28

#### Cheese & Charcuterie

3 cheeses and 3 different cold cuts.  
Served with pane carasau, quince jelly, hot guindillas

SMALL 20 | LARGE 30

#### SIGNATURE IBERICO SLIDER 8.5 (EA)

Salt Yard signature snack w/ chilli jam, aged Manchego, aioli, hot guindilla

#### HEAD CHEF TASTING MENU 52.5 PP

\*The taster selection | minimum 2 people\*

### FISH

\*Robata grill stone bass, English peas & broad beans, n'duja sauce 15  
Roasted queen scallop with bisque butter & monk's beard (ea) 8.5  
Chalk stream cured sea trout, datterini tomato, pickled radish, herbs 14.5  
\* Prawns 'pil pil' with hot guindilla salsa verde 14

### MEAT

Josper grilled corn fed baby chicken, herb garlic emulsion, watercress 13  
Beef tartar, curred egg yolk, lovage aioli, potato nest 13.5  
\*Lamb pinchitos, romesco, piquillo pepper glaze, oregano 14.5  
\*British iberico presa, pancetta & coffee jam, grilled spring onion, pork crackling 16.5

### VEGETABLES

\*Chargrilled cabbage, xo sauce, buttermilk dressing & crispy shallots 11.5  
Aubergine parmigiana, aged parmesan and basil 13.5  
Courgette flower, monte enebro cheese & honey (ea) 9.5  
\*Puglian burrata, isle of wight tomatoes, olives crumble 12.5  
Grilled tenderstem broccolini, garlic chilli oil 9

### DESSERT

Chocolate mousse, tahini, hazelnut 8  
\*Churamisú 8.5  
Pistachio doughnuts, whipped ricotta 8.5  
Affogato, vanilla gelato 5.5

MARCO CORDARO - HEAD CHEF

CARMINE IENGO - GENERAL MANAGER

We cannot guarantee the absence of traces of nuts and other allergens due to not having a separate allergen preparation area. Allergen information available upon request.  
A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY

SALT  
YARD  
GROUP

@saltyardgroup

# SALT YARD

## BOROUGH

### BREAD & CHEESE

Cheeses from Spain & Italy 20 D,(G,Sd)  
Picos blue  
Nero fumè  
Capra  
Rosemary Manchego  
Grilled flatbread, herb butter 6.5 G,(D)

### BAR SNACKS

Ibérico & manchego croquetas 9 E,G,D,(Sd)  
\* Padrón peppers 7.5 Df!  
\* Gordal olives (Sd) 5.5  
Marcona almonds 5.5 N  
\* Boquerones in Arbequina olive oil 6 F,Sd  
Patatas bravas, alioli, & spicy tomato 7.5 (E,Sd) Df!  
Iberico burger slider, chilli jam, aged Manchego, aioli, hot  
guindilla 8.5 G, Sd, D, S, (E)

### CHARCUTERIE

Charcuterie selection 20 (Sd), N  
Chorizo Magno 7 D  
Lombata al pinot 7  
Truffle Mortadella 7  
5J Hand carved Jamon Iberico 16/28 N\*

### FISH

\* Robata grill stone bass, English peas & broad beans, n'duja sauce 15 F,(D),Sd  
Roasted queen Scallop, bisque butter & monk's beard (ea) 8.5 Mo,(C),D  
Chalk stream cured sea trout, datterini tomato, pickled radish, herbs 14.5 F, Sd  
\* Prawns 'pil pil', with hot guindilla salsa verde 14 C,(Sd)

### MEAT

Josper grilled corn fed baby chicken, herb garlic emulsion, watercress 13 Sd,(E)  
Beef tartare, curred egg yolk, lovage aioli, potato nest 13.5 E,(Sd),G\*  
\* Lamb pinchitos, romesco, piquillo pepper glaze, oregano 14.5 (N),(Sd),(G)  
\* British iberico presa, pancetta & coffee jam, grilled spring onion, pork crackling 16.5 Sd, (G)

### VEGETABLES

\* Chargrilled cabbage, xo sauce, buttermilk dressing & crispy shallots 11.5 G, S, Se, Sd, D  
Aubergine parmigiana, aged parmesan and basil 13.5 E,D,Sd  
Courgette flower, monte negro cheese & honey (ea) 9.5 D,Sd,G\*  
\* Puglian burrata, isle of wight tomatoes, olives crumble 12.5 D,Sd,G,N  
Grilled tendersteam broccolini, garlic chilli oil 9

### DESSERTS

Chocolate mousse, tahini, hazelnut 8 D, N, E, (Se)  
\* Churasmisú 8.5 G,D, Sd  
Pistachio doughnuts, whipped ricotta 8.5 G,D,N,E,Sd  
Selection of gelati (3 scoops) 6.5 (D,N,E) Affogato 5.5 D,(N)

A - Alcohol  
C - Crustaceans  
D - Dairy  
Ce - Celery  
G - Gluten

F - Fish  
N - Nuts  
P - Peanuts  
E - Eggs  
L - Lupin

Mo - Mollusc  
Sd - Sulphur Dioxide  
S - Soya  
Mu - Mustard  
Se - Sesame Seeds

Df! - Deep fried in the same oil  
Pd - Pasteurised  
PB - Pregnant Beware  
\*- Possible cross contamination  
( ) - May be excluded

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