

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, fennel salsa, dill & fennel salad, fennel powder, herb oil 14
- Roasted queen scallop, sopressata butter, iberico lardo & smoked almonds (ea) 9.5
- 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, cured egg yolk, lovage aioli, potato nest 13.5
- *Lamb pinchitos, romesco, piquillo pepper glaze, oregano 14.5
- *Spanish chestnut fed pork presa, kohlrabi puree and pickled, cime di rapa & jus 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
- *Stracciatella, nectarine, pumpkin seeds, pomegranate molasses, sundry tomato, herbs 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

BOROUGH

BREAD & CHEESE

Cheeses from Spain & Italy 20 D, (G,Sd)
Picos blue
Nero fumè
Capra
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, fennel salsa, dill & fennel salad, fennel powder, herb oil 14 F, (D), (Sd)
Roasted queen Scallop, sopressata butter, iberico lardo & smoked almonds (ea) 9.5 Mo, N, (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)
*Spanish chestnut fed pork presa, kohlrabi puree and pickled, cime di rapa & jus 16.5 Sd, (D)

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 enebro cheese & honey (ea) 9.5 D, Sd, G*
*Stracciatella, nectarine, pumpkin seeds, pomegranate molasses, sundry tomato, herbs 12.5 D, (Sd)
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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GROUP

@saltyardgroup