

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, hot guindilla 5.5
Grilled flatbread, wild garlic 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

ASADO DOMINGO 35PP

Spanish inspired Sunday roast cooked over charcoal grill

Minimum of 2 people

35-day dry aged sirloin from Hereford, Herefordshire

Josper corn-fed baby chicken

Chargrilled chorizo Chistora style

Iberico pork meatballs

Seasonal greens & mixed leaf salad

Pan con tomate

Tomato salad

Red wine gravy

Aioli & bravas sauce

TAPAS

Prawns pil pil with hot guindilla salsa verde 14.
Roasted queen scallop, sopressata butter, iberico lardo & smoked almond 9.5 (each)
Spanish chestnut fed pork presa, kohlrabi puree and pickled, cime di rapa & jus 16.5
Lamb skewers, romesco, piquillo pepper glaze, oregano 14.5
Chargrilled cabbage, xo sauce, buttermilk dressing & crispy shallots 11.5
Courgette flower, monte enebro cheese & honey 9.5 (each)

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

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

BREAD & CHEESE

Cheeses from Spain & Italy 20 D,(G,Sd)

Picos blue

Nero fumè

Capra

Rosemary Manchego

Grilled flatbread, wild garlic butter 6.5 G,(D)

BAR SNACKS

Ibérico & manchego croquetas 9 E,G,D,(Sd)

Padrón peppers 7.5 Df!

Gordal olives, hot guindilla (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!

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*

SIGNATURE IBERICO SLIDER 8.5 (EA)

Salt Yard signature snack w/ chilli jam, aged Manchego, aioli, hot guindilla G, Sd, D, S, (E)

ASADO DOMINGO 35PP

Spanish inspired Sunday roast cooked over charcoal grill

Minimum of 2 people

35-day dry aged sirloin from Hereford, Herefordshire (G) (Sd), (D)

Josper corn-fed baby chicken (Sd), (D)

Chargrilled chorizo Chistora style (G)

Iberico pork meatballs (Sd), (D)

Seasonal greens & mixed leaf salad (Sd)

Pan con tomate G, Sd

Iberico pork fat roast potato

Tomato salad (Sd)

Red wine gravy Sd, Ce, D

Aioli & bravas sauce E, Sd

TAPAS

Prawns pil pil with hot guindilla salsa verde 14. C, (sd)

Roasted queen scallop, sopressata butter, iberico lardo & smoked almond 9.5 (each) Mo, N (D)

Spanish chestnut fed pork presa, kohlrabi puree and pickled, cime di rapa & jus 16.5 Sd, (D)

Lamb skewers, romesco, piquillo pepper glaze, oregano 14.5 (N) (Sd) (G)

Chargrilled cabbage, xo sauce, buttermilk dressing & crispy shallots 11.5 G, S, Se, Sd, D

Courgette flower, monte enebro cheese & honey 9.5 (each) D, Sd, G*

DESSERT

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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