

SALT YARD

BOROUGH

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

Glass of bubbly on arrival

TO START

Padron peppers

5J Hand carved Jamon Iberico

Grilled flatbread, herb butter

Stracciatella, nectarine, pumpkin seeds, pomegranate molasses, sundry
tomato & nastursium

MAIN TAPAS TO SHARE

Prawns pil pil, with hot guindilla salsa verde

Robata grill stone bass, fennel salsa, dill & fennel salad, herb oil

Chargrilled cabbage, xo sauce, buttermilk dressing & crispy shallots

Lamb pinchitos, romesco, piquillo pepper glaze, oregano

Spanish chestnut fed pork presa, kohlrabi puree and pickled, cime di rapa & jus

Chargrilled aged sirloin 450-500g

Patatas bravas, aioli, spicy tomato

DESSERTS TO SHARE

Chocolate mousse, tahini, hazelnut

Churasmisú

MARCO CORDARO, HEAD CHEF

CARMINE IENGO, GENERAL MANAGER

SALT
YARD
GROUP

@saltyardgroup

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.