

SALT YARD

BOROUGH

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

TO START

Padron peppers

Charcuterie & cheese selection

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

Grilled flatbread, herb butter

MAIN TAPAS TO SHARE

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

Prawns 'pil pil' with hot guindilla chilli salsa verde

Lamb pinchitos, romesco, pinquillo pepper glaze, oregano

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

Patatas Bravas, aioli, spicy tomato

DESSERTS TO SHARE

Churasmisú

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.

SALT
YARD
GROUP

@saltyardgroup