

EMBER YARD

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

BAR SNACKS

- Olives 5.5
- * Padrón peppers 7.5
- Chargrilled flatbread & smoked whipped butter 6.5
- Jamón Ibérico & manchego croquetas with aioli 10
- Boquerones, arbequina olive oil 7.5
- Patatas bravas, aioli 7.5
- * Pan con tomate 4 (each)

COMPARTIR BOARDS

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

PALETA IBÉRICA DE BELLOTA
* 14 SMALL | 26 LARGE

COPPA DE BELLOTA IBÉRICA
10.5

CHEESE & CHARCUTERIE
20 SMALL | 30 LARGE

*3 cheeses with 3 different cuts.
Served with crackers, membrillo, hot guindillas*

SIGNATURE IBÉRICO SLIDER 8.5 EACH

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

HEAD CHEFS TASTING MENU 52.5 PP

**The taster selection, minimum of 2 people*

FISH

- * Prawns pil pil, harissa oil, parsley 14.5
- * Roasted scallop with Calabrian chili butter, gremolata 9.5 (each)
- Salt cod crudo with Kalamata olives, Padrón salsa & balsamic pearls 13.5
- Flamed fillet of sea bream with Mediterranean beef tomato salad & preserved lemon 16

MEAT

- Josper roasted corn-fed baby chicken, coal roasted vegetables 14.5
- Smoky grilled chorizo Chistorra style, hummus negro, toasted sesame, fresh coriander 14
- * Grilled Iberico presa, baby artichokes, romesco, guindilla salsa 16.5
- Lamb pintxos, piquillo pepper ketchup, caper jus, oregano 14.5

VEGETABLES

- Homemade smoked Stracciatella, poached apricots, flamed fine beans, Marcona almonds & crispy chilies 13.5
- Charred hispi cabbage, sun-dried pesto, 1605 Manchego, spiced pinenuts 10.5
- * Josper tenderstem broccoli, ajo blanco, rose harissa tapenade 11
- Courgette flower stuffed with goat's cheese, smoked chili honey 9.5 (each)

DESSERT

- Churros with cinnamon sugar & warm chocolate sauce 8
- * Dark chocolate mousse, olive oil, smoked sea salt 8
- Baked Manchego cheesecake, homemade smoked raspberry jam 9
- Vanilla affogato al caffe 6

ALLERGEN INFORMATION AVAILABLE UPON REQUEST.

We cannot guarantee the absence of traces of nuts and other allergens due to not having a separate allergen preparation area.

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

EMBER YARD

ALLERGY MENU

C Crustaceans
Ce Celery
D Dairy
F Fish
P Peanuts
G Gluten
G* Gluten Aware
(traces)

E Egg
N Nuts
N* Nut Aware
Mo Molluscs
Mu Mustard
Sd Sulphur
Dioxide
Se Sesame
Seeds

L Lupin
S Soya
() Can be excluded
DF! Deep fried in the same oil
used to cook items with the
following allergens G D E N*
G! Cooked on the same grill as the items with
following allergens D G F C N* Mo

BAR SNACKS

chargrilled flatbread & smoked whipped butter G, N*, (D), G!
olives Sd (vegan)
padrón peppers DF! (vegan)
patatas bravas with aioli DF! (Sd, E) (vegan)
boquerones F, Sd
pan con tomate G
jamón & manchego croquetas with aioli G, D, E, DF!, (Sd), N*
ibérico burger slider, chilli jam, aged manchego, aioli, hot guindilla G, S, (D), (E), (Sd)

CHEESE & CHARCUTERIE (G, Sd, Se)

Paleta Ibérica de Bellota N*
Coppa de bellota Ibérica
Cecina de Leon
Filetto Dolce
Coppa di Parma
Manchego Villarejo D, E (unpasteurised ewe's milk)
Camembert di Capra D (pasteurised goat's milk)
Muffato D (pasteurised cow's milk)

EMBER YARD

ALLERGY MENU

C *Crustaceans*
Ce *Celery*
D *Dairy*
F *Fish*
P *Peanuts*
G *Gluten*

E *Egg*
N *Nuts*
N* *Nut Aware*
Mo *Molluscs*
Mu *Mustard*
Sd *Sulphur Dioxide*
Se *Sesame Seeds*

L *Lupin*
S *Soya*
() *Can be excluded*

DF! *Deep fried in the same oil used to cook items with the following allergens G D E N**

G! *Cooked on the same grill as items with the following allergens D G F C N* Mo*

TAPAS

FISH

prawns pil pil, harissa oil, parsley C, (Sd)

roasted scallop with calabrian chilli butter, gremolata Mo, D, Sd

salt cod crudo with kalamata olives, padrón salsa & balsamic pearls F, Sd

flamed fillet of sea bream with mediterranean beef tomato salad & preserved lemon F, Sd

MEAT

sirloin, chimichurri Sd, G!

grilled iberico presa, baby artichokes, romesco, guindilla salsa verde (N), (Sd), G!

jospo roasted corn-fed baby chicken, coal roasted vegetables Sd

smoky grilled chorizo chistorra style, hummus negro, toasted sesame, fresh coriander Sd, Se, G!

lamb pintxos, piquillo pepper ketchup, caper jus, oregano Sd, G!

VEGETABLES

charred hispi cabbage, sun-dried pesto, 1605 manchego, spiced pinenuts (D, E), G! (vegan)

homemade smoked stracciatella, poached apricots, flamed fine beans, marcona almonds & crispy chilies (N, D, Sd) (vegan)

jospo tenderstem broccoli, ajo blanco, rose harissa tapenade (N), (G), Sd, G! (vegan)

courgette flower stuffed with goat's cheese, smoked chilli honey D, G, DF!

DESSERTS

churros with cinnamon sugar & warm chocolate sauce G, (S), (D) (vegan)

baked manchego cheesecake, homemade smoked raspberry jam E, D

dark chocolate mousse, olive oil, smoked sea salt D, E, S

ice cream D, E