

DEHESA

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

BAR SNACKS

- *Olive selection 5.5
- Rose harissa nut mix 5.5
- *Padrón peppers 7.5
- *Flatbread, garlic butter 6.5
- Pan con tomate 7.5
- Patatas bravas, alioli 7.5
- Jamón ibérico & manchego croquetas 9

COMPARTIR BOARDS

CHEESE & CHARCUTERIE

20 SMALL | 30 LARGE

3 cheeses with 3 different cuts.
Served with seeded crackers, condiments & pickles.

JAMÓN IBÉRICO PALETA

14 SMALL | 26 LARGE

100% Jamón ibérico crafted by Cinco Jotas in Jabugo, Spain.
Individual cheese & charcuterie available

SIGNATURE IBÉRICO SLIDER 8.5 (EA)

Salt Yard signature snack w/chilli jam, aged Manchego, alioli, hot guindilla

HEAD CHEFS TASTING MENU 52.5PP

*The taster selection (for the table, minimum of 2 guests)

FISH

- Deep fried squid, alioli, lemon 11
- *Pil pil tiger prawns, roasted garlic, red chilli oil 13
- *Valencian arroz negro, Cornish cod, saffron alioli 13
- Guilt-head sea bream ceviche, avocado mousse, Seville oranges, kikones 11.5

MEAT

- Chorizo picante, chickpea stew, ham 10.5
- Corn-fed chicken pintxos, romesco, mojo verde 12
- *Chargrilled Lamb skewers, roasted pepper puree 13
- *28-day rib eye, Jersey Royal potatoes, paprika alioli, jus 16.5

VEGETABLES

- Classic tortilla, alioli 7.5 (made to order)
- Aubergine parmigiana, tomato sauce, basil 12.5
- Courgette flower, goat cheese, blossom honey 8.5 (each)
- *Puglian burrata, beef tomato, sun dried tomato pesto, basil 12
- *Handmade gnocchi, basil pesto, pine nuts, aged parmesan 12

DESSERT

- Churros, dark chocolate sauce 7.5
- Manchego cheesecake, cherry jam 9
- Ice cream & sorbet selection 2.5 | 5 | 7
- dulce de leche, mascarpone, honeycomb, strawberry
- *Pistachio & white chocolate buñuelos, whipped lemon ricotta 7.5

E Egg	G Gluten	C Crustaceans	Sd Sulphur Dioxide	P Peanut	Df* Deep fried in oil containing allergens: G D E S
Mu Mustard	Ce Celery	F Fish	Se Sesame	N Nut	(...) Allergens in brackets signify "May contain"
L Lupin	D Dairy	Mo Mollusc	S Soya	N* Nut aware	

BAR SNACKS

*Olive selection 5.5 Sd
 Pan con tomate 7.5 G
 Padrón peppers 7.5 S Df
 Rose harissa nut mix 5.5 N P
 Patatas bravas, alioli 7.5 S Df* E Sd
 *Flatbread, garlic butter 6.5 G D
 Jamón ibérico & manchego croquetas 9 S D G E Df*

COMPARTIR BOARDS

CHEESE & CHARCUTERIE
 20 SMALL | 30 LARGE
 G D Sd E Se

JAMÓN IBÉRICO PALETA
 14 SMALL | 26 LARGE
 N*

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FISH

Deep fried squid, alioli, lemon 11 S F E Mo G
 *Pil pil tiger prawns, roasted garlic, red chilli oil 13 C S
 *Valencian arroz negro, Cornish cod, saffron alioli 13 C F E Mo
 Guilt-head sea bream ceviche, avocado mousse, Seville oranges, kikones 11.5 F (P N)

MEAT

Chorizo picanté, chickpea stew, ham 10.5 D Sd
 *Chargrilled Lamb skewers, roasted pepper puree 13 G S Sd
 *28-day rib eye, Jersey Royal potatoes, paprika alioli, jus 16.5 Sd E
 Corn-fed chicken pintxos, romesco, mojo verde 12 G S N Sd (D Se Ce Mu L)

VEGETABLES

Classic tortilla, alioli 7.5 (made to order) E Sd Df* S
 Courgette flower, goat cheese, blossom honey 8.5 (each) D G Df* S
 *Puglian burrata, beef tomato, sun dried tomato pesto, basil 12 D Sd
 *Handmade gnocchi, basil pesto, pine nuts, aged parmesan 12 G D Sd (C F E S N Se Ce Mu)
 Aubergine parmigiana, tomato sauce, basil 12.5 G C E F S N Mu Ce D

DESSERT

Churros, dark chocolate sauce 7.5 D G S
 Ice cream & sorbet selection 2.5 | 5 | 7 D E
 dulce de leche, mascarpone, honeycomb, strawberry
 Pistachio & white chocolate buñuelos, whipped lemon ricotta 7.5 D N Df S G Sd
 Manchego cheesecake, cherry jam 9 E D (S N)