

SALT YARD

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

BAR SNACKS

- * Nocellara olives 5.5
- Marcona almonds 5.5
- * Chargrilled flatbread with herb butter 6.5
- * Patatas bravas & aged manchego 7.5
- * Padrón peppers 7.5
- Boquerones 6.5
- Classic tortilla 8 (made to order)
- Jamon Iberico & manchego croquetas, aioli 9

CHARCUTERIE BOARDS

HAND CARVED JAMON IBERICO
100% Jamon Iberico expertly crafted
Jabugo, Spain.
14 small 26 large

CHEESE & CHARCUTERIE SELECTION 20 SMALL | 30 LARGE

*3 cheeses with 3 different cuts.
Served with crackers Quince jelly & hot guindillas*

SIGNATURE IBERICO SLIDER £8.5 each

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

HEAD CHEFS TASTING MENU £52.5 PP

The taster selection minimum of 2 people

FISH

- * Gambas pil pil, chilli oil, gremolata 14
- Chargrilled octopus, romesco sauce, navarico chickpeas 18.5
- * Cornish Cod a la plancha, cod emulsion, delicata pumpkin 15.5
- Yellowfin tuna carpaccio, hot guindilla salsa, avocado purée, rainbow radishes 13

MEAT

- * Pan fried Martiko duck, sweet potato gratin, blueberry jus 15.5
- Iberico solomillo, braised leek, olives, pork jus 15
- Lamb Pintxos, piquillo pepper purée, salsa verde 15
- * Slow cooked ox cheek, celeriac purée, borrettane onion 16.5

VEGETABLES

- Burrata Pugliese, heritage beetroots, roasted figs 12.5
- Chargrilled babygem lettuce, ajo blanco, almonds & harissa dressing, pickled chillies (vegan) 9
- Courgette flower tempura, goats cheese & orange honey 9
- * Wild mushroom arancino, truffle alioli, aged parmesan 9.5
- Chargrilled oyster mushroom, onion veloute, pickled shimeji 11.5 (vegan)

DESSERT

- Churros & chocolate sauce 8 (vegan)
- * Basque cheesecake, white chocolate & almond shavings 9
- Dark chocolate mousse, strawberries, fior di latte ice cream, hazelnut crumble 8
- Selection of ice cream & sorbet 7

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
Pb - Pregnant Beware
() - May be excluded

BAR SNACKS

- * Nocellara olives 5.5 Sd
- Marcona almonds 5.5 N
- * Chargrilled flatbread with herb butter 6.5 G, (D)
- * Patatas bravas & aged manchego 7.5 (D,E,Sd), Pb
- * Padrón peppers 7.5
- Boquerones 6.5 F, Sd
- Classic tortilla 8 (made to order) E, D
- Jamon Iberico & manchego croquetas, aioli 9 E, D, (Sd)

CHARCUTERIE BOARDS

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

HAND CARVED JAMON IBERICO

14 SMALL | 26 LARGE PB

CHEESE & CHARCUTERIE

20 SMALL | 30 LARGE E, D, (G), PB

3 cheeses with 3 different cuts.

Served with crackers Quince jelly & hot gundillas

IBERICO SLIDER BURGER £8.5 each

Iberico burger slider, chilli jam, aged Manchego, aioli, hot guindilla D, E, G, Sd, S

HEAD CHEFS TASTING MENU £52.5PP

The taster selection minimum of 2 people

FISH

- * Gambas pil pil, chilli oil, gremolata 14 C
- Chargrilled octopus, romesco sauce, navarico chickpeas 18.5 Mo, (N), (Sd)
- * Cornish Cod a la plancha, cod emulsion, delica pumpkin 15.5 F, (Mu), (Sd), (D)
- Yellowfin tuna carpaccio, hot guindilla salsa, avocado purée, rainbow radishes 13 F, (Sd)

MEAT

- * Pan fried Martiko duck, sweet potato gratin, blueberry jus 15.5 (Sd), (D),
Iberico solomillo, braised leek, olives, pork jus 15 (Sd)
Lamb Pintxos, piquillo pepper purée, salsa verde 15 (Sd)
- * Slow cooked ox cheek, celeriac purée, borrettane onion 16.5 (D), Sd, (Ce)

VEGETABLES

- Burrata Pugliese, heritage beetroots, roasted figs 12.5 D, (Sd)
- Chargrilled babygem lettuce, ajo blanco, almonds & harissa dressing, pickled chillies (vegan) 9 N, Sd
- Courgette flower tempura, goats cheese & orange honey 9 E, D
- * Wild mushroom arancino, truffle aioli, aged parmesan 9.5 D, E, Sd
- Chargrilled oyster mushroom, onion veloute, pickled shimeji 11.5 (vegan) Sd

DESSERT

- Churros & chocolate sauce 8 (vegan) G (S)
- * Basque cheesecake, white chocolate & almond shavings 9 D, S, E, (N)
- Dark chocolate mousse, strawberries, fior di latte ice cream, hazelnut crumble 8 E, S, D, (N)
- Selection of ice cream & sorbet 7 (E,D)