

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

Roasted delicata pumpkin, stracciatella, pomegranate molassa

& pumpkin seeds

Grilled flatbread, herb butter

MAIN TAPAS TO SHARE

Robata grilled bream, polenta, beurre blanc, caviar & sea herbs

Prawns 'pil pil' with hot guindilla chilli salsa verde

Lamb pinchitos, pecorino & honey, romesco sauce

Pork cheeks, corn salsa & ribs, radicchio tardivo, 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