

SALT YARD

BOROUGH

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

Glass of bubbly on arrival

TO START

Padron peppers

Fisan Jamon Iberico

Grilled flatbread, herb butter

Roasted delicata pumpkin, stracciatella, pomegranate molassa & pumpkin seeds

MAIN TAPAS TO SHARE

Prawns pil pil, with hot guindilla salsa verde

Robata grill bream, polenta, beurre blanc & rice chips

Chargrilled cabbage, xo sauce, buttermilk dressing & crispy shallots

Lamb pinchitos, pecorino & honey, romesco sauce

Pork cheeks, corn salsa & ribs, radicchio tardivo, jus

Chargrilled aged sirloin 450-500g

Patatas bravas, aioli, spicy tomato

DESSERTS TO SHARE

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez

Churasmisú

MARCO CORDARO, HEAD CHEF

CARMINE IENGO, GENERAL MANAGER

SALT
YARD
GROUP
@saltyardgroup

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.