

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
- *Valencian arroz negro, octopus, saffron alioli 14.5
- *Pil pil tiger prawns, roasted garlic, red chilli oil 13
- Pan-fried Cod, cauliflower puree, romanesco, Jamón ibérico sauce 14

MEAT

- Chargrilled Lamb skewers, roasted pepper puree 13
- *Chargrilled Iberico pluma, Bilbaiana sauce, mojo verde 16.5
- *Grilled Chorizo picante, chickpea stew, wild mushrooms 11.5
- Corn-fed chicken thigh, tenderstem broccoli, romesco 13.5

VEGETABLES

- Classic tortilla, alioli 7.5 (made to order)
- *Puglian burrata, caponata, pine nuts, basil 12
- Vegetable lasagne, fior di latte, basil 13
- Delicata pumpkin, squash puree, pickled endive, vegan cheese 10.5
- *Ricotta & cavolo nero ravioli, roasted hazelnuts, pickled endive, burnt butter, Parmigiano Reggiano 14

DESSERT

- Churros, dark chocolate sauce 7.5
- Baked 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 M E S
Mu Mustard	Ce Celery	F Fish	Se Sesame	N Nut	(...) Allergens in brackets signify "May contain"
L Lupin	M Milk	Mo Mollusc	S Soya	N* Nut aware	

BAR SNACKS

*Olive selection 5.5
 Pan con tomate 7.5 G (Wheat)
 Padrón peppers 7.5 S Df
 Rose harissa nut mix 5.5 N (Almonds, Brazil Nut,
 Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine
 Nut, Kern, Pistachio, Queensla, Walnut) P
 Patatas bravas, alioli 7.5 S Df* E Sd (Ce G Mu Se)
 *Flatbread, garlic butter 6.5 G (Barley, Kamut, Oats,
 Rye, Spelt, Wheat, Yeast) M (E Se S Sd)
 Jamón ibérico & manchego croquetas 9 M G (Spelt,
 Wheat) E Df* (S)

COMPARTIR BOARDS

CHEESE & CHARCUTERIE
20 SMALL | 30 LARGE
G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) M Sd E N
(Pistachio) Se (S F)
JAMÓN IBÉRICO PALETA
14 SMALL | 26 LARGE
*N**
100% Jamón ibérico crafted by Cinco Jotas in Jabugo, Spain.

SIGNATURE IBÉRICO SLIDER 8.5 (EA)

Salt Yard signature snack w/chilli jam , aged Manchego, alioli,
 hot guindilla G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) M E S Sd (F N)

HEAD CHEFS TASTING MENU 52.5PP

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

FISH

*Pil pil tiger prawns, roasted garlic, red chilli oil 13 C S (F Mo)
 Pan-fried Cod, cauliflower puree, romanesco, Jamón ibérico sauce 14 F M (C)
 *Valencian arroz negro, octopus, saffron alioli 14.5 C F E Mo (Ce G Mu Se)
 Deep fried squid, alioli, lemon 11 S E Mo G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) Df* (F M Mu)

MEAT

*Chargrilled Iberico pluma, Bilbaiana sauce, mojo verde 16.5 Sd
 *Grilled Chorizo picante, chickpea stew, wild mushrooms 11.5 M Sd
 Corn-fed chicken thigh, tendersteam broccoli, romesco 13.5 N(Almonds, Brazil Nut, Cashew, Coconut, Hazelnut)
 Macadamia, Pecan, Pine Nuts Kern, Pistachio, Queensland, Walnut) Sd G(Wheat) (Ce M Mu Se S)
 Chargrilled Lamb skewers, roasted pepper puree 13 G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) S Sd
 (Ce Mu Se)

VEGETABLES

Classic tortilla, alioli 7.5 (made to order) E Df* S M
 *Puglian burrata, caponata, pine nuts, basil 12 Ce M Sd
 Vegetebale lasagne, fior di latte, basil 13 Ce G(Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) M E Sd (C F Mu N S)
 *Ricotta & cavolo nero ravioli, roasted hazelnuts, pickled endive, burnt butter, Parmigiano Reggiano 14 G(Wheat) E
 M N(Almond, Brazil Nut, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine Nuts, Kern, Pistachio, Queensland,
 Walnut) Sd (Ce C F Mu P Se S)
 Delica pumpkin, squash puree, pickled endive, vegan cheese 10.5 (G N Se Sd)