EMBER YARD

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

55 SET MENU

Tapas to share

Padron peppers

Chargrilled flatbread & smoked whipped butter

Charcuterie & cheese board

Jamon & Manchego croquetas + £2.5 supplement

Prawns pil pil, harissa oil, parsley

Gin cured sea trout, avocado cream, balsamic pearls, kikkones

Josper tender- stem broccoli, ajo blanco, rose harissa tapenade

Josper roasted corn-fed baby chicken, Alhambra rice, piquillo peppers, aioli & salsa verde

Lamb pintxos, caramelized onion ketchup, capers, oregano jus

Patatas Bravas, aioli

Churros with cinnamon sugar & warm chocolate sauce

ALLERGEN INFORMATION AVAILABLE UPON REQUEST.

We cannot guarantee the absence of traces of nuts and other allergens due to not having a separate allergen preparation area. A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.



EMBER YARD

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

85 SET MENU

Tapas to share

Glass of bubbly on arrival

Padron peppers

Chargrilled flatbread & smoked whipped butter

Jamón Ibérico & manchego croquetas with aioli

Paleta Ibérica de Bellota

Cheese & Charcuterie Selection

Grilled galician octopus, pink fir potato, saffron aioli, Sun dried cherry tomatoes

Chargrilled salt cod, butternut squash pisto, bottarga Roasted celeriac carpacio, walnuts, frisee lettuce

35-day salt-aged Hereford sirloin, chimichurri Venison loin, roscoff onion, romesco, hazelnuts

Patatas bravas, aioli

Charred Hispi cabbage, catalan orange romesco, sumac marcona almonds

Churros with cinnamon sugar & warm chocolate sauce

Baked Manchego Cheesecake, homemade smoked raspberry jam



