

SALT YARD

BOROUGH

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

BAR SNACKS

*Padrón peppers 7.5
Jamon Iberico & Manchego croquetas 9
*Boquerones in Arbequina olive oil 6
Patatas bravas, aioli, spicy tomato 7.5
*Gordal olives 5.5
Grilled flatbread, herb butter 6.5
Marcona Almonds 5.5

COMPARTIR BOARDS

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

Fisan Jamon Iberico
100% Jamon Iberico, Spain

SMALL 16 | LARGE 28

Cheese & Charcuterie

3 cheeses and 3 different cold cuts.
Served with pane carasau, quince jelly, hot guindillas

SMALL 20 | LARGE 30

SIGNATURE IBERICO SLIDER 8.5 (EA)

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

HEAD CHEF TASTING MENU 52.5 PP

The taster selection | minimum 2 people

FISH

*Grilled sea bream, polenta, buerre blanc, caviar & sea herbs 15.5
Roasted queen scallop, morcilla butter & poponcini peppers (ea) 9.5
Cured sea trout, avocado puree, creme fraiche & pickled red onion 13.5
* Prawns 'pil pil', hot guindilla salsa verde 14

MEAT

Josper grilled corn fed baby chicken, herb garlic emulsion, watercress 13
Beef tartar, cured egg yolk, herb aioli, potato nest 13.5
*Lamb skewers, pecorino & honey, romesco sauce 14.5
*Slow cooked pork cheeks, corn cream, pickled tardivo, jus 16.5

VEGETABLES

*Chargrilled cabbage, xo sauce, buttermilk dressing & crispy shallots 11.5
Aubergine parmigiana, aged parmesan & basil 13.5
Grilled courgette, Monte Enebro cheese mousse, spicy honey & mint 9.5
*Roasted delicata pumpkin, stracciatella, pomegranate molasses & pumpkin seeds 12.5
Grilled tenderstem broccoli, garlic chilli oil 9

DESSERT

Chocolate mousse, amaretti & crispy yoghurt crumble, pedro ximenez 9
*Churamisú 8.5
Basque cheesecake & smoked cherry puree 9
Selection of gelati (3 scoops) 7.5
Affogato, vanilla gelato 5.5

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.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY

SALT
YARD
GROUP

@saltyardgroup

SALT YARD

BOROUGH

BREAD & CHEESE

Cheeses from Spain & Italy 20 D, (G, Sd)
Nero Fumé 6 D
Camembert 6 D
Manchego 6 D

Grilled flatbread, herb butter 6.5 G, (D), S

BAR SNACKS

Ibérico & manchego croquetas 9 (E), G, D, Sd
* Padrón peppers 7.5 Df!
*Gordal olives 5.5 Sd
Marcona almonds 5.5 N
*Boquerones in Arbequina olive oil 6 F, Sd
Patatas bravas, alioli, & spicy tomato 7.5 (E), Sd, Ce, S, Df!
Iberico burger slider, chilli jam, aged Manchego, aioli, hot
guindilla 8.5 G, Sd, (D), (E)

CHARCUTERIE

Charcuterie selection 20 (G), Sd N*, E
Chorizo Magno 6 D
Truffle Mortadella 6
Filletto Dolce 6
Fisan Jamon Iberico 16/28 N*

FISH

*Robata grill bream, polenta, buerre blanc, caviar & sea herbs 15.5 F, (D)
Roasted queen scallop, morcilla butter & poponcini peppers (ea) 9.5 D, Sd, Mo
Cured sea trout, avocado puree, creme fraiche & red pickled onion 13.5 F, (D), Sd
* Prawns 'pil pil', with hot guindilla salsa verde 14 C, Sd, S, (D)

MEAT

Josper grilled corn fed baby chicken, herb garlic emulsion, watercress 13 Sd, (E), S
Beef tartare, cured egg yolk, herb aioli, potato nest 13.5 (E), Sd, S
*Lamb pinchitos, pecorino & honey, romesco sauce 14.5 (G), (D), N, Sd
*Pork cheeks, corn salsa & ribs, radicchio tardivo, jus 16.5 Sd

VEGETABLES

*Chargrilled cabbage, xo sauce, buttermilk dressing & crispy shallots 11.5 G, S, Se, Sd, (D)
Aubergine parmigiana, aged parmesan and basil 13.5 E, D, S
Grilled courgette, Monte Enebro cheese mousse, spicy honey & mint 9.5 D, Sd
*Roasted delica pumpkin, stracciatella, pomegranate molassa & pumpkin seeds 12.5 D
Grilled tendersteam broccoli, garlic chilli oil 9

DESSERTS

Chocolate mousse, amaretti & crispy yougurt crumble, pedro ximenez 9 D, E, Sd, (G), S
*Churasmisú 8.5 G, D, Sd, E, S
Basque cheesecake & smoked cherry puree 9 E, D, Sd
Selection of gelati (3 scoops) 7.5 (E, D, N,) Affogato 5.5 (E, D, N)

A - Alcohol
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

Df! - Deep fried in the same oil
Pd - Pasteurised
PB - Pregnant Beware
*- Possible cross contamination
() - May be excluded

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