

# SALT YARD

## BOROUGH

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

### 85 SET MENU

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Glass of bubbly on arrival

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#### TO START

Padron peppers

Fisan Jamon Iberico

Grilled flatbread, herb butter

Roasted delica pumpkin, stracciatella, pomegranate molassa  
& pumpkin seeds

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#### MAIN TAPAS TO SHARE

Prawns pil pil, with hot guindilla salsa verde

Robata grill bream, polenta, buerre 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

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#### DESSERTS TO SHARE

Chocolate mousse, amaretti & crispy yougurt crumble, pedro ximenez

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

