

EMBER YARD

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

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

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

Chargrilled salt cod, butternut squash pisto, bottarga

Roasted celeriac carpaccio, walnuts, frisee lettuce

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

Patatas bravas, aioli

Churros with cinnamon sugar & warm chocolate sauce

Baked Manchego Cheesecake, homemade smoked raspberry jam

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.