

EMBER YARD

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

BAR SNACKS

- Olives 5.5
- * Padrón peppers 7.5
- Chargrilled flatbread & smoked whipped butter 6.5
- Boquerones, arbequina olive oil 7.5
- Jamón & manchego croquetas with aioli 10
- * Pan con tomate 4 (each)
- Patatas bravas with aioli 7.5

COMPARTIR BOARDS

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

PALETA IBÉRICA DE BELLOTA
* 14 SMALL | 26 LARGE

COPPA DE BELLOTA IBÉRICA
10.5

CHEESE & CHARCUTERIE
20 SMALL | 30 LARGE

*3 cheeses with 3 different cuts.
Served with crackers, membrillo, hot guindillas*

SIGNATURE IBÉRICO SLIDER 8.5 EACH

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

HEAD CHEFS TASTING MENU 52.5 PP

**The taster selection, minimum of 2 people*

FISH

- * Prawns pil pil, harissa oil, parsley 15.5
- Grilled galician octopus, pink fir potato, saffron aioli, Sun dried cherry tomatoes 18.5
- Chargrilled salt cod, butternut squash pisto, bottarga 16
- *Josper roasted scallop, melon & smoked chilli salsa, grilled Coppa Iberica 9.5

MEAT

- * Josper roasted corn-fed baby chicken, Alhambra rice, piquillo pepper, aioli & salsa verde 16.5
- Smoky grilled chorizo Chistorra style, hummus negro, toasted sesame, fresh coriander 14
- Chestnut fed Iberico presa, roscoff onion, romesco, ceps jus 16.5
- Lamb pintxos, caramelised onion ketchup, lilliput capers, oregano jus 15.5

VEGETABLES

- Smoked Stracciatella, burnt courgettes, apricot harissa, crispy pan cristal, basque guindillas 13.5
- Charred Hispi cabbage, catalan orange romesco, sumac marcona almonds 11
- * Josper tenderstem broccoli, ajo blanco, rose harissa tapenade 11
- Roasted celeriac carpaccio, walnuts, frisee lettuce 12.5

DESSERT

- *Churros with cinnamon sugar & warm chocolate sauce 8
- Dark chocolate mousse, olive oil, smoked sea salt 8
- Baked Manchego cheesecake, homemade smoked raspberry jam 9
- Vanilla affogato al caffe(vegan) 7.5

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.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY

EMBER YARD

ALLERGY MENU

C Crustaceans
Ce Celery
M Milk
F Fish
P Peanuts
G Gluten
G* Gluten Aware
(traces)

E Egg
N Nuts
N* Nut Aware
Mo Molluscs
Mu Mustard
Sd Sulphur
Dioxide
Se Sesame
Seeds

L Lupin
S Soya
DF! Deep fried in the same oil
used to cook items with the
following allergens G D E N*
G! Cooked on the same grill as the items with
following allergens D G F C N* Mo

BAR SNACKS

chargrilled flatbread & smoked whipped butter G (wheat), N*, M, G!
olives Sd (vegan)
padrón peppers DF! (vegan)
patatas bravas with aioli DF!, Sd, E (vegan)
boquerones F, Sd, *may contain*-Mo, C
pan con tomate G (wheat)
jamón & manchego croquetas with aioli G (wheat), M, E, DF!, Sd, N*
ibérico burger slider, chilli jam, aged manchego, aioli, hot guindilla G, S, D, E, Sd
may contain- Ce, M, E, S, Se, N

CHEESE & CHARCUTERIE

G (wheat) ,Sd, Se
Crackers may contain N, Se, M, E, S, Sd

Paleta Ibérica de Bellota N*

Coppa de bellota Ibérica

Chorizo de Bellota

Filetto Dolce

Coppa di Parma

Aged Manchego M, E (upasteurised ewe's milk)

Camembert di Capra M (pasteurised goat's milk)

Muffato M (pasteurised cow's milk)

EMBER YARD

ALLERGY MENU

C *Crustaceans*
Ce *Celery*
M *Milk*
F *Fish*
P *Peanuts*
G *Gluten*

E *Egg*
N *Nuts*
N* *Nut Aware*
Mo *Molluscs*
Mu *Mustard*
Sd *Sulphur Dioxide*
Se *Sesame Seeds*

L *Lupin*
S *Soya*
DF! *Deep fried in the same oil used to cook items with the following allergens G D E N**
G! *Cooked on the same grill as items with the following allergens D G F C N* Mo*

TAPAS

FISH

prawns pil pil, harissa oil, parsley C, Sd *may contain* Mo, F
grilled galician octopus, pink fir potato, saffron aioli, Sun dried cherry tomatoes E, Sd, Mo, G!
chargrilled salt cod, butternut squash pisto, bottarga F
Josper roasted scallop, melon & smoked chilli salsa, grilled Coppa Iberica Mo

MEAT

sirloin, chimichurri Sd, G!
Iberico presa, roscoff onion, romesco, hazelnut N(hazelnut), Sd
josper roasted corn-fed baby chicken, Alhambra rice, piquillo pepper, aioli & salsa verde E, Sd, G
smoky grilled chorizo chistorra style, hummus negro, toasted sesame, fresh coriander Sd, Se, G!
lamb pintxos, caramelised onion ketchup, lilliput capers, oregano jus Sd, G!

VEGETABLES

smoked stracciatella, burnt courgettes, apricot harissa, crispy pan cristal, basque guindillas M, Sd, G
may contain- N, Se, M, Mu, E, S (vegan)
charred hispi cabbage, catalan orange romesco, sumac marcona almonds N(almond, hazelnut), Sd (vegan)
josper tenderstem broccoli, ajo blanco, rose harissa tapenade N (*Almonds*) , G (*wheat*), Sd, G! (vegan)
may contain- M, N, G
Roasted celeriac carpaccio, walnuts, frisee lettuce Sd, N(walnut)

DESSERTS

churros with cinnamon sugar & warm chocolate sauce G (*wheat*) , S, M, (vegan)
baked manchego cheesecake, homemade smoked raspberry jam E, D *may contain-*
S, E, P, M, N (pistachio), Se, Ce, Mu, Sd
dark chocolate mousse, olive oil, smoked sea salt D, E, S, N
ice cream D, E
Vanilla affogato al caffe(vegan)

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