

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
Jamón Ibérico & manchego croquetas with aioli 10
Boquerones, arbequina olive oil 7.5
Patatas bravas, aioli 7.5
* Pan con tomate 4 (each)

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 IBERICO SLIDER 8.5 EACH

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

ASADO DOMINGO 35PP

Spanish inspired Sunday roast cooked over charcoal grill
Minimum of 2 people

35-day dry aged sirloin from Hereford, Herefordshire
Josper corn-fed baby chicken
Chargrilled chorizo Chistora style
Iberico pork meatballs
Seasonal greens & mixed leaf salad
Pan con tomate
Tomato salad
Red wine gravy
Aioli & bravas sauce

PAIRS WELL WITH

VINAS DEL CENIT FIELD BLEND TRADICION, DO
(TEMPRANILLO 65%, DONA BLANCA 30%, GARNACHA 5%) Castilla Leon, Spain 2022
Pale brick red in colour. Complex aromas of bramble and redcurrant.
Bright and fresh palate with raspberry and cherry.

17 glass | 47.5 carafe | 72 bottle

TAPAS

Prawns pil pil, harissa oil, parsley 15.5
Grilled galician octopus, pink fir potato, saffron aioli, Sun dried cherry tomatoes 18.5
Josper roasted scallop, melon & smoked chilli salsa, grilled Coppa Iberica 9.5
Lamb pintxos, caramelised onion ketchup, lilliput capers, oregano jus 15.5
Charred hispi cabbage, catalan orange romesco, sumac marcona almonds 11
Smoked Stracciatella, burnt courgettes, apricot harissa, crispy pan cristal, basque guindillas 13.5
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

C	Crustaceans	E	Egg	L	Lupin
Ce	Celery	N	Nuts	S	Soya
D	Dairy	N*	Nut Aware	()	Can be excluded
F	Fish	Mo	Molluscs	DF!	Deep fried in the same oil used to cook
P	Peanuts	Mu	Mustard		items with the following allergens
G	Gluten	Sd	Sulphur Dioxide		G, D, E, N*
G*	Gluten Aware (traces)	Se	Sesame Seeds	G!	Cooked on the same grill as the items with
					following allergens G, D, Mo, C, N*

BAR SNACKS

Olives (vegan)
 Padrón peppers DF! (vegan)
 Chargrilled flatbread & confit garlic butter G, N*, (D), G!
 Ibérico burger slider, chilli jam, aged Manchego, aioli, hot guindilla
 G, S, (D), (E), (Sd)
 Jamon Iberico & manchego croquetas with aioli
 G, D, E, (Sd), N*, DF!
 Boquerones, arbequina olive oil F, Sd
 Patatas bravas, aioli DF!, (Sd, E) (vegan)

COMPARTIR BOARDS

PALETA IBÉRICA DE BELLOTA N*
 COPPA DE BELLOTA IBÉRICA
 CHEESE & CHARCUTERIE (G, SD, SE)
 Chorizo Bellota
 Filetto Dolce
 Coppa di Parma
 Smoked Manchego D (pasteurised ewe's milk)
 Camembert di Capra D (pasteurised goat's milk)
 Muffato D (pasteurised cow's milk)

ASADO DOMINGO

Spanish inspired Sunday roast cooked over charcoal grill
 Minimum of 2 people

35-day dry aged sirloin from Hereford, Herefordshire G!
 Josper corn-fed baby chicken
 Chargrilled chorizo Chistora style G!
 Iberico pork meatballs
 Seasonal greens & mixed leaf salad Sd
 Pan con tomate G
 Iberico pork fat roast potato
 Beef tomatoes & padron peppers Sd, DF!
 Red wine gravy Sd, Ce
 Aioli & bravas sauce E, Sd

TAPAS

Prawns pil pil, harissa oil, parsley C, (SD)
 Grilled galician octopus, pink fir potato, saffron aioli, Sun dried cherry tomatoes E, Sd, Mo, G!
 Josper roasted scallop, melon & smoked chilli salsa, grilled Coppa Iberica Mo
 Lamb pintxos, caramelised onion ketchup, lilliput capers, oregano jus Sd, G!
 Charred hispi cabbage, catalan orange romesco, sumac marcona almonds N(almond, hazelnut), Sd (vegan)
 Smoked stracciatella, burnt courgettes, apricot harissa, crispy pan cristal, basque guindillas M, Sd, G
 may contain- N, Se, M, Mu, E, S (vegan)
 Roasted celeriac carpaccio, walnuts, frisee lettuce Sd, N(walnut)

DESSERT

Churros with cinnamon sugar & warm chocolate sauce G (S) (vegan)
 Baked Manchego cheesecake, homemade smoked raspberry jam E, D
 Dark chocolate mousse, olive oil, smoked sea salt D, E, S
 Vanilla affogato al caffe(vegan)

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