

EMBER YARD

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

BAR SNACKS

Olive selection (vg) 5.5
*Padrón peppers (vg) 7.5
Chargrilled flatbread & smoked whipped butter 6.5
Boquerones, arbequina olive oil 7.5
Jamón ibérico & Manchego croquetas, alioli 10
*Pan con tomate (vg) 4 each
Patatas bravas, alioli (v) 7.5

COMPARTIR BOARDS

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

***PALETA IBÉRICA DE BELLOTA**
SMALL 14 | LARGE 26

COPPA DE BELLOTA IBÉRICA 10.5

CHEESE & CHARCUTERIE
SMALL 20 | LARGE 30

3 cheeses with 3 different cuts
Served with crackers, membrillo & hot guindillas

SIGNATURE IBÉRICO SLIDER 8.5 EACH

Salt Yard signature snack w/ chilli jam, aged Manchego, alioli, hot guindillas

HEAD CHEF'S TASTING MENU 55 PP

*The taster selection (for the table, minimum of two guests)

FISH

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

MEAT

*Josper roasted corn-fed baby chicken, Alhambra rice, piquillo pepper, alioli & salsa verde 16.5
Smoky grilled chorizo Chistorra style, hummus negro, toasted sesame, fresh coriander 14
Chestnut-fed Ibérico presa, Roscoff onion, romesco, cep 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, frisée lettuce 12.5

DESSERT

*Churros, cinnamon sugar, warm chocolate sauce 8
Dark chocolate mousse, olive oil, smoked sea salt 8
Baked Manchego cheesecake, homemade blood orange purée 9
Vanilla affogato al caffè (vg) 7.5