

SALT YARD

BOROUGH

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

Glass of bubbly on arrival

TO START

Padron peppers

Fisan Jamon Iberico

Grilled flatbread, herb butter

Roasted delica pumpkin, stracciatella, pomegranate molassa &
pumpkin seeds

MAIN TAPAS TO SHARE

Prawns pil pil, with hot guindilla salsa verde

Grilled sea bream, puntarella salad, heritage tomato & capers

Cacio e pepe chargrilled cabbage & burnt lemons zest

Chestnut feed iberico secreto pork skewers & poponcini peppers ketchup

Risotto iberico, slow cooked pork cheeks & jus

Chargrilled aged sirloin 450-500g

Patatas bravas, aioli, spicy tomato

DESSERTS TO SHARE

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez

Churasmisú

SALT YARD

BOROUGH

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

75 SET MENU

Glass of bubbly on arrival

TO START

Padron peppers Df!

Fisan Jamon Iberico N*

Grilled flatbread, herb butter G, (D), S

Roasted delica pumkpin, stracciatella, pomegranate molassa
& pumkpin seeds D

MAIN TAPAS TO SHARE

Prawns pil pil, with hot guindilla salsa verde C, Sd, S, (D)

Grilled sea bream, puntarella salad, heritage tomato & capers F, (D), Sd

Cacio e pepe chargrilled cabbage & burnt lemon zest Sd, D

Chestnut feed iberico secreto pork skewers & poponcini peppers ketchup Sd

Aubergine parmigiana, aged parmesan & basil E, D, S

Chargrilled aged sirloin 450-500g

Patatas bravas, aioli, spicy tomato (E), Sd, Ce, S, Df!

DESSERTS TO SHARE

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez D, E, Sd, (G), S

Churasmisú G, D, Sd, E, S

A - Alcohol

C - Crustaceans

D - Dairy

Ce - Celery

G - Gluten

F - Fish

N - Nuts

P - Peanuts

E - Eggs

L - Lupin

Mo - Mollusc

Sd - Sulphur Dioxide

S - Soya

Mu - Mustard

Se - Sesame Seeds

Df! - Deep fried in the same oil

Pd - Pasteurised

PB - Pregnant Beware

* - Possible cross contamination

(-) - May be excluded

We cannot guarantee the absence of traces of nuts or other allergens due to not having separate allergen preparation area.

MARCO CORDARO, HEAD CHEF

We cannot guarantee the absence of traces of nuts or 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.

CARMINE IENGO, GENERAL MANAGER