

# SALT YARD

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

## BAR SNACKS

- \* Nocellara olives 5.5
- Marcona almonds 5.5
- \* Chargrilled flatbread with herb butter 6.5
- \* Patatas bravas & aged manchego 7.5
- \* Padrón peppers 7.5
- Boquerones 6.5
- Classic tortilla 8 (made to order)
- Jamon Iberico & manchego croquetas, aioli 9

## CHARCUTERIE BOARDS

- HAND CARVED JAMON IBERICO
- 100% Jamon Iberico expertly crafted
- Jabugo, Spain.
- 14 small 26 large**

## CHEESE & CHARCUTERIE SELECTION

**20 SMALL | 30 LARGE**

- 3 cheeses with 3 different cuts.*
- Served with crackers Quince jelly & hot gundillas*

## SIGNATURE IBERICO SLIDER £8.5 each

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

## HEAD CHEFS TASTING MENU £55 PP

*The taster selection minimum of 2 people - see \* alongside menu*

## FISH

- \* Gambas pil pil, chilli oil, gremolata 14
- \* Chargrilled octopus, romesco sauce, navarico chickpeas 18.5
- Hake a la plancha, burnt broccoli tapenade, broccoli velouté, herb salad 15.5
- Seared Yellowfin tuna, artichoke purée, rainbow radishes 14

## MEAT

- \* Pan fried Martiko duck, sweet potato gratin, blueberry jus 15.5
- Chargrilled Iberico solomillo, chestnut purée, piquillo salsa, jus 16
- Chargrilled lamb loin, aubergine purée, confit shallot, jus 17
- \* Slow cooked ox cheek, celeriac purée, borrettane onion 16.5

## VEGETABLES

- Burrata Pugliese, heritage beetroots, roasted figs 12.5
- Chargrilled babygem lettuce, ajo blanco, almonds & harissa dressing, pickled chillies (vegan) 9
- Courgette flower tempura, goat's cheese mousse, orange blossom honey (each) 9.5
- \* Wild mushroom arancino, truffle alioli, aged parmesan 9.5
- Chargrilled oyster mushroom, onion veloute, pickled shimeji 11.5 (vegan)

## DESSERT

- Churros & chocolate sauce 8 (vegan)
- \* Basque cheesecake, white chocolate & almond shavings 9
- Cherry tiramisu 9
- Selection of ice cream & sorbet 7

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  
Pb - Pregnant Beware  
( ) - May be excluded

## BAR SNACKS

- \* Nocellara olives 5.5 Sd
- Marcona almonds 5.5 N
- \* Chargrilled flatbread with herb butter 6.5 G, (D)
- \* Patatas bravas & aged manchego 7.5 (D,E,Sd), Pb
- \* Padrón peppers 7.5
- Boquerones 6.5 F, Sd
- Classic tortilla 8 (made to order) E, D
- Jamon Iberico & manchego croquetas, aioli 9 E, D, (Sd)

## CHARCUTERIE BOARDS

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

**HAND CARVED JAMON IBERICO**  
14 SMALL | 26 LARGE PB

**CHEESE & CHARCUTERIE**  
**20 SMALL | 30 LARGE E, D, (G), PB, (N)**

*3 cheeses with 3 different cuts.  
Served with crackers Quince jelly & hot gundillas*

### IBERICO SLIDER BURGER £8.5 each

Iberico burger slider, chilli jam, aged Manchego, aioli, hot guindilla D, E, G, Sd, S

### HEAD CHEFS TASTING MENU £55PP

*The taster selection minimum of 2 people*

## FISH

- \* Gambas pil pil, chilli oil, gremolata 14 C
- \* Chargrilled octopus, romesco sauce, navarico chickpeas 18.5 Mo, (N), (Sd)
- Hake a la plancha, burnt broccoli tapenade, broccoli velouté, herb salad 15.5 F, (Sd), (D)
- Seared Yellowfin tuna, artichoke purée, rainbow radishes 14 F, (Sd), (D)

## MEAT

- \* Pan fried Martiko duck, sweet potato gratin, blueberry jus 15.5 (Sd), (D)
- Chargrilled Iberico solomillo, chestnut purée, piquillo salsa, jus 16 Mu, (N), (Sd), (D)
- Chargrilled lamb loin, aubergine purée, confit shallot, jus 17 Sd, (Mu), (D)
- \* Slow cooked ox cheek, celeriac purée, borrettane onion 16.5 (D), Sd, (Ce)

## VEGETABLES

- Burrata Pugliese, heritage beetroots, roasted figs 12.5 D, (Sd)
- Chargrilled babygem lettuce, ajo blanco, almonds & harissa dressing, pickled chillies (vegan) 9 N, Sd
- Courgette flower tempura, goat's cheese mousse, orange blossom honey (each) 9.5 E, D
- \* Wild mushroom arancino, truffle aioli, aged parmesan 9.5 D, E, Sd
- Chargrilled oyster mushroom, onion veloute, pickled shimeji 11.5 (vegan) Sd

## DESSERT

- Churros & chocolate sauce 8 (vegan) G (S)
- \* Basque cheesecake, white chocolate & almond shavings 9 D, S, E, (N)
- Cherry tiramisu 9 G, D, E, Sd
- Selection of ice cream & sorbet 7 (E), (D)