

EMBER YARD

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

SET MENU

Tapas to share

Padron peppers

Chargrilled flatbread & smoked whipped butter

Charcuterie & cheese board

Jamon & Manchego croquetas + £2.5 supplement

Prawns pil pil, harissa oil, parsley

Seabass ceviche style, smoked red pepper gazpacho, tomato oil & dry olives

Charred Hispi cabbage, ajo blanco & Marcona crispy harissa

Chestnut fed Iberico presa, mojo rojo, roasted peppers & butter beans, chimichurri

Smoky grilled chorizo Chistorra style, hummus negro, toasted sesame, fresh coriander

Patatas Bravas, aioli

Churros with cinnamon sugar & warm chocolate sauce

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.