

DEHESA

Casual fine dining in the heart of London, inspired by the flavours of Spain & Italy

BAR SNACKS

- *Olive selection (vg) 5.5
- Rose harissa nut mix (vg) 5.5
- *Padrón peppers (vg) 7.5
- *Flatbread, garlic butter (v) 6.5
- Pan con tomate (vg) 7.5
- Patatas bravas, alioli (v) 7.5
- Jamón ibérico & Manchego croquetas 9

COMPARTIR BOARDS

CHEESE & CHARCUTERIE

20 SMALL | 30 LARGE

3 cheeses with 3 different cuts.

Served with seeded crackers, condiments & pickles.

JAMÓN IBÉRICO PALETA

14 SMALL | 26 LARGE

100% Jamón ibérico crafted by Cinco Jotas in Jabugo, Spain.

Individual cheese & charcuterie available

SIGNATURE IBÉRICO SLIDER 8.5 (EA)

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

HEAD CHEFS TASTING MENU 55 PP

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

FISH

- Deep fried squid, alioli, lemon 11.0
- *Valencian arroz negro, octopus, saffron alioli 14.5
- *Pil pil tiger prawns, roasted garlic, red chilli oil 13.0
- Pan-fried cod, cauliflower purée, romanesco, Jamón ibérico sauce 14.0

MEAT

- Chargrilled Beef ribeye, picao peppers, wild rocket, beef jus 16.5
- *Chargrilled Ibérico pluma, bilbaina sauce, mojo verde 16.5
- Grilled chorizo picante, chickpea stew, wild mushrooms 11.5
- *Corn-fed chicken thigh, Tenderstem broccoli, romesco 13.5

VEGETABLES

- Classic tortilla, alioli (made to order) (v) 7.5
- *Puglian burrata, caponata, pine nuts, basil (v) 12.0
- Delica pumpkin, squash purée, pickled endive, vegan cheese (vg) 10.5
- *Ricotta & cavolo nero ravioli, roasted hazelnuts, pickled endive, burnt butter, Parmigiano Reggiano (v) 14.0
- Courgette flower, goats cheese, blossom honey (v) 9.5

DESSERT

- Churros, dark chocolate sauce 7.5
- Ice cream & sorbet selection 2.5 | 5.0 | 7.0
- Dulce de leche, mascarpone, honeycomb, strawberry
- Baked Manchego cheesecake, cherry jam 9.0
- *Pistachio & white chocolate buñuelos, whipped lemon ricotta 7.5

E Egg	G Gluten	C Crustaceans	Sd Sulphur Dioxide	P Peanut	Df* Deep fried in oil containing allergens: G M E S
Mu Mustard	Ce Celery	F Fish	Se Sesame	N Nut	(...) Allergens in brackets signify "May contain"
L Lupin	M Milk	Mo Mollusc	S Soya	N* Nut aware	

BAR SNACKS

- *Olive selection (M Mu N) 5.5
- Pan con tomate 7.5 G (Wheat) (E M N P Se S)
- *Padrón peppers 7.5 Df*
- Rose harissa nut mix 5.5 N (Almonds, Brazil Nut, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine Nut, Kern, Pistachio, Queensla, Walnut) P
- Patatas bravas, alioli 7.5 Df* E Sd (Ce G Mu Se)
- *Flatbread, garlic butter 6.5 G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) M (E Se S Sd)
- Jamón ibérico & manchego croquetas 9 M G (Spelt, Wheat) E Df* (S)

COMPARTIR BOARDS

- CHEESE & CHARCUTERIE**
20 SMALL | 30 LARGE
G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) M Sd E N
(Pistachio) Se (S F)
- JAMÓN IBÉRICO PALETA**
14 SMALL | 26 LARGE
N*
100% Jamón ibérico crafted by Cinco Jotas in Jabugo, Spain.

SIGNATURE IBÉRICO SLIDER 8.5 (EA)

Salt Yard signature snack w/chilli jam, aged Manchego, alioli, hot guindilla G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) M E S Sd (F N Se)

HEAD CHEFS TASTING MENU 55 PP

*The taster selection (for the table, minimum of 2 guests)

FISH

- *Pil pil tiger prawns, roasted garlic, red chilli oil 13 C (F Mo)
- *Valencian arroz negro, octopus, saffron alioli 14.5 C F E Mo (Ce G Mu Se)
- Pan-fried Cod, cauliflower puree, romanesco, Jamón ibérico sauce 14 F M (C)
- Deep fried squid, alioli, lemon 11 E Mo G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) Df* (F M Mu S)

MEAT

- *Chargrilled Iberico pluma, Bilbaiana sauce, mojo verde 16.5 Sd
- Grilled Chorizo picante, chickpea stew, wild mushrooms 11.5 M Sd
- Chargrilled Beef ribeye, picoia peppers, wild rocket, beef jus 16.5 Sd
- *Corn-fed chicken thigh, tendersteam broccoli, romesco 13.5 N(Almonds, Brazil Nut, Cashew, Coconut, Hazelnut) Macadamia, Pecan, Pine Nuts Kern, Pistachio, Queensland, Walnut) Sd G(Wheat) (Ce M Mu Se S)

VEGETABLES

- Classic tortilla, alioli 7.5 (made to order) E Df* M
- *Puglian burrata, caponata, pine nuts, basil 12 Ce M Sd (G Mu N Se)
- Delica pumpkin, squash puree, pickled endive, vegan cheese 10.5 (N P Se)
- Courgette flower, goats cheese, blossom honey 8.5 M G(Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) Df* (S)
- *Ricotta & cavolo nero ravioli, roasted hazelnuts, pickled endive, burnt butter, Parmigiano Reggiano 14 G(Wheat) E M N(Almond, Brazil Nut, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine Nuts, Kern, Pistachio, Queensland, Walnut) Sd (Ce C F Mu P Se S)