

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 pumkpin, 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 fed 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 yougurt crumble, pedro ximenez

Churros & chocolate sauce

MARCO CORDARO, HEAD CHEF

CARMINE IENGO, GENERAL MANAGER

We cannot guarantee the absence of traces of nuts and 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.

SALT
YARD
GROUP

@saltyardgroup