

SALT YARD

BOROUGH

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

TO START

Padron peppers

Charcuterie & cheese selection

Roasted delicata pumpkin, stracciatella, pomegranate molassa & pumpkin seeds

Grilled flatbread, herb butter

MAIN TAPAS TO SHARE

Grilled sea bream, puntarella salad, heritage tomato & capers

Prawns 'pil pil' with hot guindilla chilli salsa verde

Chestnut fed iberico secreto pork skewers & poponcini peppers ketchup

Risotto iberico, slow cooked pork cheeks & jus

Patatas Bravas, aioli, spicy tomato

DESSERTS TO SHARE

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