

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
*Valencian arroz negro, octopus, saffron alioli 14.5
*Pil pil tiger prawns, roasted garlic, red chilli oil 13
Pan-fried cod, pea purée, peas & broad bean dressing, nduja sauce 16.5

MEAT

*Chargrilled Ibérico pluma, bilbaina sauce, mojo verde 16.5
*Chargrilled chicken pinxto, pepperonata, wild garlic aioli 13.5
Chargrilled Beef ribeye, picoia peppers, wild rocket, beef jus 16.5
Grilled chorizo picante, chickpea & Ibérico ham stew, wild garlic 13

VEGETABLES

Classic tortilla, alioli (made to order) (v) 9
Courgette flower, goats cheese, blossom honey (v) 9.5
*Buratta pugliese, yellow & red cherry tomatoes, green pesto, basil (v) 12.5
*Pea & mint tortellini, fresh peas, broad beans, mint butter, aged parmesan (v) 14.5
Chargrilled green asparagus, ajo blanco, Harissa crispy marcona almonds (v) 13.5

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 (vg) (M Mu N) 5.5
- Pan con tomate (vg) 7.5 G (Wheat) (E M N P Se S)
- *Padrón peppers (vg) 7.5 Df*
- Rose harissa nut mix (vg) 5.5 N (Almonds, Brazil Nut, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine Nut, Kern, Pistachio, Queensla, Walnut) P
- Patatas bravas, alioli (v) 7.5 Df* E Sd (Ce G Mu Se)
- *Flatbread, garlic butter (v) 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, pea purée, peas & broad bean dressing, nduja sauce 16.5 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
- Chargrilled Beef ribeye, picaoia peppers, wild rocket, beef jus 16.5 Sd
- Grilled chorizo picante, chickpea & Ibérico ham stew, wild garlic 13 M Sd
- *Chargrilled chicken pinxto, pepperonata, wild garlic aioli 13.5 E Sd (Ce G M Mu Se S)

VEGETABLES

- Classic tortilla, alioli (v) 9 (made to order) E Df* M
- *Buratta pugliese, yellow & red cherry tomatoes, green pesto, basil (v) 12.5 M N ((Almond, Brazil Nut, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine Nuts, Kern, Pistachio, Queensland, Walnut)
- *Pea & mint tortellini, fresh peas, broad beans, mint butter, aged parmesan (v) 14.5 G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) E M (Ce C F Mu N S)
- Chargrilled green asparagus, ajo blanco, Harissa crispy marcona almonds (v) 13.5 G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) Sd (E M P Se S)
- Courgette flower, goats cheese, blossom honey (v) 8.5 M G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) Df* (S)