

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 chicken pintxo, pepperonata, wild garlic alioli 13.5
- Chargrilled Beef ribeye, picoia peppers, wild rocket, beef jus 16.5
- Grilled chorizo picante, chickpea & Ibérico ham stew, wild garlic 13
- *Chargrilled Ibérico pluma, harissa-braised white chicory, mojo verde 16.5

VEGETABLES

- Classic tortilla, alioli (made to order) (v) 9
- Courgette flower, goats cheese, blossom honey (v) 9.5
- *Burrata 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 Beef ribeye, picaoia peppers, wild rocket, beef jus 16.5 Sd
- Grilled chorizo picante, chickpea & Ibérico ham stew, wild garlic 13 M Sd
- *Chargrilled Iberico pluma, harrisa-braised white chicory, mojo verde 16.5 Sd
- *Chargrilled chicken pintxo, 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
- *Burrata 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)