

SALT YARD

BOROUGH

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

BAR SNACKS

- * Padrón peppers 7.5
- Jamon Iberico & Manchego croquetas 9
- * Boquerones in Arbequina olive oil 6
- Patatas bravas, aioli, spicy tomato 7.5
- * Spanish gordal olives 5.5
- Grilled flatbread, wild garlic butter 6.5
- Marcona Almonds 5.5

COMPARTIR BOARDS

Our artisan selection of cheeses & charcuterie products from different regions of Italy & Spain.

Fisan Jamon Iberico

100% Jamon Iberico crafted by Cinco Jotas in Jabugo, Spain

SMALL 16 | LARGE 28

Cheese & Charcuterie

3 cheeses and 3 different cold cuts.

Served with pane carasau, quince jelly, hot guindillas

SMALL 20 | LARGE 30

SIGNATURE IBERICO SLIDER 8.5 (EA)

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

HEAD CHEF TASTING MENU 55 PP

*The taster selection / minimum 2 people *

FISH

- * Robata grilled sea bream, green and white asparagus, veloute, keta caviar 16.5
- Roasted queen scallops in shell, roe sauce, fresh peas, red currant (ea) 9.5
- Cured sea trout, avocado puree, creme fraiche & red pickled onion 13.5
- * Prawns 'pil pil', with hot guindilla salsa verde 14

MEAT

- Josper grilled corn fed baby chicken, wild garlic emulsion & watercress 13
- Beef tartare, cured egg yolk, herb aioli, potato nest 13.5
- * Chestnut fed iberico secreto & leek skewer, poponcini peppers ketchup 15
- * Risotto iberico, slow cooked pork cheeks & jus 15

VEGETABLES

- * Chargrilled hispi cabbage, ajo blanco, crispy harrissa marcona almonds 12.5
- Aubergine parmigiana, aged parmesan & basil 13.5
- Courgette flower, monte enebro goat cheese & honey (ea) 9.5
- * Puglian burrata, isle of wight tomatoes & wild garlic pesto 12.5
- Asparagus & ricotta tortelloni, buerre blanc, aged parmesan & green oil 15.5

DESSERTS

- Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez 9
- * Churros & chocolate sauce 8
- Basque cheesecake & smoked cherry puree 9
- Selection of gelati (3 scoops) 7.5 Affogato 5.5

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.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY

SALT YARD

BOROUGH

BREAD & CHEESE

Cheeses from Spain & Italy 20 D, (G, Sd)

Nero Fumé 6 D

Camembert 6 D

Manchego 6 D

Grilled flatbread, wild garlic butter 6.5 G, (D)

BAR SNACKS

Ibérico & manchego croquetas 9 (E), G, D, Sd

* Padrón peppers 7.5 Df!

* Spanish gordal olives 5.5 Sd

Marcona almonds 5.5 N

Boquerones in Arbequina olive oil 6 F, Sd

Patatas bravas, alioli, & spicy tomato 7.5 (E), Sd, Ce, Df!

Iberico burger slider, chilli jam, aged Manchego, aioli, hot

guindilla 8.5 G, Sd, D, (E)

CHARCUTERIE

Charcuterie selection 20 (G), Sd N*, E

Chorizo Magno 6 D

Truffle Mortadella 6

Filletto Dolce 6

Fisan Jamon Iberico 16/28 N*

FISH

* Robata grilled sea bream, green and white asparagus, veloute, keta caviar 16.5 F, D

Roasted queen scallops in shell, roe sauce, fresh peas & red currant 9.5 D, Mo

Cured sea trout, avocado puree, creme fraiche & red pickled onion 13.5 F, (D), Sd

* Prawns 'pil pil', with hot guindilla salsa verde 14 C, Sd

MEAT

Josper grilled corn fed baby chicken, wild garlic emulsion, watercress 13 Sd, (E), S

Beef tartare, cured egg yolk, herb aioli, potato nest 13.5 (E), Sd, (G)

* Chestnut fed iberico secreto & leek skewer, poponcini peppers ketchup 15 Sd

* Risotto iberico, slow cooked pork cheeks & jus 15 Sd, D

VEGETABLES

* Chargrilled hispi cabbage, ajo blanco, crispy harrissa marcona almonds 12.5 (N), G, (Sd)

Aubergine parmigiana, aged parmesan & basil 13.5 E, D,

Courgette flower, monte enebro goat cheese & honey (ea) 9.5 D, Df!

* Puglian burrata, isle of wight tomatoes & wild garlic pesto 12.5 D, (N)

Asparagus & ricotta tortelloni, beurre blanc, aged parmesan & green oil 15.5 G, E, F, D

DESSERTS

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez 9 D, E, Sd, (G),

* Churros & chocolate sauce 8 G, (D)

Basque cheesecake & smoked cherry puree 9 E, D, Sd

Selection of gelati (3 scoops) 7.5 (E, D, N,) Affogato 5.5 (E, D, N)

A - Alcohol
C - Crustaceans
D - Dairy
Ce - Celery
G - Gluten

F - Fish
N - Nuts
P - Peanuts
E - Eggs
L - Lupin

Mo - Mollusc
Sd - Sulphur Dioxide
S - Soya
Mu - Mustard
Se - Sesame Seeds

Df! - Deep fried in the same oil
Pd - Pasteurised
PB - Pregnant Beware
*- Possible cross contamination
() - May be excluded

We cannot guarantee the absence of traces of nuts or other allergens due to not having separate allergen preparation area.

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