

# SALT YARD

## BOROUGH

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

### TO START

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Padron peppers

Charcuterie & cheese selection

Puglian burrata, isle of wight tomatoe & wild garlic pesto

Grilled flatbread, wild garlic butter

### MAIN TAPAS TO SHARE

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Grilled sea bream, green and white asparagus, veloute, keta caviar

Prawns 'pil pil' with hot guindilla chilli salsa verde

Chestnut fed iberico secreto & leek skewers, poponcini peppers ketchup

Risotto iberico, slow cooked pork cheeks & jus

Patatas Bravas, aioli, spicy tomato

### DESSERTS TO SHARE

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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.