

SALT YARD

BOROUGH

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

Glass of bubbly on arrival

TO START

Padron peppers

Grilled flatbread, wild garlic butter

Fisan Jamon Iberico

Puglian burrata, isle of wight tomatoes & wild garlic pesto

MAIN TAPAS TO SHARE

Prawns pil pil, with hot guindilla salsa verde

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

Chargrilled hispi cabbage, ajo blanco, crispy harrissa marcona almonds

Chestnut fed iberico secreto & leek skewers, poponcini peppers ketchup

Risotto iberico, slow cooked pork cheeks & jus

Chargrilled aged sirloin 450-500g

Patatas bravas, aioli, spicy tomato

DESSERTS TO SHARE

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez

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](https://www.saltyardgroup.com)