

# SALT YARD

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

## 75 SET MENU

Tapas to share

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Glass of bubbly on arrival

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Chargrilled flatbread with herb butter

Jamon and manchego croquetas, alioli

Jamón ibérico de bellota

Padrón peppers

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Gambas pil pil, chilli oil, gremolata

Yellowfin tuna carpaccio, hot guindilla salsa, avocado purée, rainbow radishes

Hake a la plancha, burnt broccoli tapenade, broccoli velouté, herb salad

Chargrilled octopus, lemon emulsion, poponcini pepper & charred fennel

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Chargrilled lamb loin, aubergine purée, wild garlic, peas, lamb jus

Aged Rib-Eye 550g, beef jus

Iberico solomillo, chestnut purée, piquillo salsa, jus

Wild mushroom arancino, truffle alioli, aged parmesan

Patatas bravas & aged manchego

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Churros & chocolate sauce

White chocolate Basque cheesecake, almond shavings

Allergen information available upon request.

WE CANNOT GUARANTEE THE ABSENCE OF TRACES OF NUTS OR OTHER ALLERGENS.

Discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff