

EMBER YARD

CELEBRATING 20 YEARS OF SALT YARD GROUP
LEE WESTCOTT PRESENTS...

THE GUEST CHEF SERIES WITH NEIL RANKIN

IN PARTNERSHIP WITH



Coal roasted beet mole
Mojo verde, brick chicken thigh & papas arrugadas

Cornish crab
Fennel & pork skin

Fire roasted cabbage
Cucumber salsa & Simplicity cumin mince

AN EXCLUSIVE MENU AVAILABLE FROM 8ST - 14TH JUNE



TO LEARN MORE ABOUT THE 20 YEAR CELEBRATIONS, PLEASE SCAN HERE

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, please inform a member of our team. An optional 12.5% service charge will be added to your bill, all of which goes to our staff.
(v) Vegetarian (vg) Vegan. Adults need around 2000 kcal a day.