

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

Cured sea trout, avocado puree, creme fraiche & red pickled onion

Chargrilled hispi cabbage, ajo blanco, marcona crispy

Grilled corn fed baby chicken, herb garlic emulsion, watercress

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