

SALT YARD

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

THE GUEST CHEF SERIES WITH GEORGINA HAYDEN

IN PARTNERSHIP WITH



Chargrilled English presa 16.5
Herby gilda butter

Cornish baked cod 17
Spiced couscous, fennel and black olives

Seadas saganaki 12
Cheese and honey cigars

AN EXCLUSIVE MENU AVAILABLE FROM 1ST - 7TH 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.

SALT YARD

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

BAR SNACKS

* Nocellara olives 5.5

Marcona almonds 5.5

* Chargrilled flatbread with herb butter 6.5

* Patatas bravas & aged manchego 7.5

* Padrón peppers 7.5

Boquerones 6.5

Jamon Iberico & manchego croquetas, aioli 9

CHARCUTERIE BOARDS

HAND CARVED JAMON IBERICO

100% Jamon Iberico expertly crafted
Jabugo, Spain.

14 small 26 large

CHEESE & CHARCUTERIE SELECTION

20 SMALL | 30 LARGE

3 cheeses with 3 different cuts.

Served with crackers Quince jelly & hot gundillas

SIGNATURE IBERICO SLIDER £8.5 each

Salt Yard signature snack w/ chilli jam, aged Manchego, alioli, hot guindilla

HEAD CHEFS TASTING MENU £55 PP

*The taster selection minimum of 2 people - see * alongside menu*

FISH

* Gambas pil pil, chilli oil, gremolata 14

* Cornish baked cod, spiced couscous, fennel and black olives 17

Sea trout a la plancha, chargrilled tenderstem broccoli, broccoli velouté 15.5

Seared Yellowfin tuna, artichoke purée, rainbow radishes 14

MEAT

* Chargrilled English presa, herb gulda butter 16.5

* Pan fried Martiko duck breast, wild mushrooms, chargrilled spring onion, n'duja sauce 16

Chargrilled lamb loin, borlotti bean purée, wild garlic, peas, lamb jus 17

Angus beef fillet, sun dried tomato pesto, tomato velouté, wild garlic 18

VEGETABLES

Burrata Pugliese, merinda tomatoes, wild garlic pesto 13

Chargrilled babygem lettuce, ajo blanco, almonds & harissa dressing, pickled chillies (vegan) 9

Courgette flower tempura, goat's cheese mousse, orange blossom honey (each) 9.5

* Pecorino, mozzarella & feta stuffed filo pastry, pistachio, honey 12

British green asparagus, piquillo pepper purée, migas (vegan) 14

DESSERT

Churros & chocolate sauce 8 (vegan)

* Basque cheesecake, white chocolate & almond shavings 9

Classic creme Catalan, pistachio crumb 9

Selection of ice cream & sorbet 7