

# EMBER YARD

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

## BAR SNACKS

- Olives 5.5
- \* Padrón peppers 7.5
- Chargrilled flatbread & smoked whipped butter 6.5
- Boquerones, arbequina olive oil 7.5
- \* Jamón & manchego croquetas with aioli 10
- \* Pan con tomate 4 (each)
- Patatas bravas with aioli 7.5

## COMPARTIR BOARDS

*Our artesian selection of cheeses & charcuterie products from different regions of Italy & Spain.*

**PALETA IBÉRICO DE BELLOTA FISAN**  
14 SMALL | 26 LARGE

\* **COPPA DE BELLOTA IBÉRICA**  
10.5

**CHEESE & CHARCUTERIE**  
20 SMALL | 30 LARGE

*3 cheeses with 3 different cuts.  
Served with crackers, membrillo, hot guindillas*

### SIGNATURE IBÉRICO SLIDER 8.5 EACH

Salt Yard signature snack with chilli jam, aged Manchego, aioli, hot guindilla

### HEAD CHEFS TASTING MENU 55PP

*\*The taster selection, minimum of 2 people*

## FISH

- \* Prawns pil pil, harissa oil, parsley 15.5
- Grilled Galician octopus, pink fir potato, saffron aioli, Sun dried cherry tomatoes 18.5
- Seabass ceviche style, smoked red pepper gazpacho, tomato oil & dried olives 16
- \*Josper roasted scallop, melon & smoked chilli salsa, grilled Coppa Iberica 9.5

## MEAT

- Charcoal Lamb Short Ribs, smoked barbeque sauce, herb chimichurri 16.5
- Smoky grilled chorizo chistorra style, pea puree, roasted peppers & broad beans, croutons 14.5
- Josper-roasted Iberico presa, torched asparagus, romesco, wild garlic, Jamon jus 18
- \*Josper roasted baby chicken, Estrella dam rice, chicken croqueta, olive tapenade 16

## VEGETABLES

- Burrata avocado & cashew pesto, peach & tomato salad, aged balsamico, roasted pistachios 12.5
- \* Charred Hispi cabbage, ajo blanco & Marcona crispy harissa 12.5
- BBQ Jersey royal potatoes, goats curd, wild garlic pesto, toasted pinenuts, potato crisps 12
- Grilled asparagus, "Tonnato" style sauce, aged Padano, pangrattato 13.5

## DESSERT

- Churros with cinnamon sugar & warm chocolate sauce 8
- \* Dark chocolate mousse, olive oil, smoked sea salt 8
- Tiramisu with bitter chocolate & espresso cake, roasted pecan nuts 9
- \* Yogurt Pannacotta, chard apricots, house granola & apricot jam 9

*ALLERGEN INFORMATION AVAILABLE UPON REQUEST.*

We cannot guarantee the absence of traces of nuts and other allergens due to not having a separate allergen preparation area.

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

*NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY*

# EMBER YARD

## ALLERGY MENU

C Crustaceans  
Ce Celery  
M Milk  
F Fish  
P Peanuts  
G Gluten  
G\* Gluten Aware  
(traces)

E Egg  
N Nuts  
N\* Nut Aware  
Mo Molluscs  
Mu Mustard  
Sd Sulphur  
Dioxide  
Se Sesame  
Seeds

L Lupin  
S Soya  
DF! Deep fried in the same oil  
used to cook items with the  
following allergens G M E N\*  
G! Cooked on the same grill as the items with  
following allergens M G F C N\* Mo

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## BAR SNACKS

**Chargrilled flatbread & smoked whipped butter** G (wheat), N\*, M, G!

**Olives** Sd (vegan)

**Padrón peppers** DF! (vegan)

**Patatas bravas with aioli** DF!, Sd, E (vegan)

**Boquerones** F, Sd, *may contain*-Mo, C

**Pan con tomate** G (wheat)

**Jamón & manchego croquetas** with aioli G (wheat), M, E, DF!, Sd, N\*

**Ibérico burger slider, chilli jam, aged manchego, aioli, hot guindilla** G, S, D, E, Sd  
*may contain*- Ce, M, E, S, Se, N

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## CHEESE & CHARCUTERIE

G (wheat) ,Sd, Se

Crackers may contain N, Se, M, E, S, Sd

**Paleta Ibérica de Bellota** N\*

**Coppa de bellota Ibérica**

**Chorizo de Bellota**

**Filetto Dolce**

**Coppa di Parma**

**Aged Manchego** M, E (upasteurised ewe's milk)

**Camembert di Capra** M (pasteurised goat's milk)

**Muffato** M (pasteurised cow's milk)

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## ALLERGY MENU

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F Fish  
P Peanuts  
G Gluten

E Egg  
N Nuts  
N\* Nut Aware  
Mo Molluscs  
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L Lupin  
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used to cook items with the  
following allergens G M E N\*  
G! Cooked on the same grill as items with the  
following allergens M G F C N\* Mo

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### TAPAS

#### FISH

**Prawns pil pil, harissa oil, parsley** C, Sd *may contain* Mo, F

**Grilled galician octopus, pink fir potato, saffron aioli, Sun dried cherry tomatoes** E, Sd, Mo, G!

**Seabass ceviche style, smoked red pepper gazpacho, tomato oil & dry olives** F

**Josper roasted scallop, melon & smoked chilli salsa, grilled Coppa Iberica** Mo

#### MEAT

**sirloin, chimichurri** Sd, G!

**Josper-roasted Iberico presa, torched asparagus, romesco, wild garlic, Jamon jus** N, Sd, G!

**Charcoal Lamb Short Ribs, smoked barbeque sauce, herb chimichurri** G, F, Sd

**Smoky grilled chorizo chistorra style, pea puree, roasted peppers & broad beans, croutons** Sd, (G), G!

**Josper roasted baby chicken, Estrella dam rice, chicken croqueta, olive tapenade**

#### VEGETABLES

**Burrata avocado & cashew pesto, peach & tomato salad, aged balsamico, roasted pistachios**

**Charred Hispi cabbage, ajo blanco & Marcona crispy harissa** N (almond) , Sd (vegan), G

**BBQ Jersey royal potatoes, goats curd, wild garlic pesto, toasted pinenuts, potato crisps** M, Sd, Pinenuts

**Grilled asparagus, "Tonnato" style sauce, aged Padano, pangrattato** Sd, E, M, (G)

#### DESSERTS

**Churros with cinnamon sugar & warm chocolate sauce** G (*wheat*) , S, M, (vegan)

**Yogurt Pannacotta, chard apricots, house granola & apricot jam**

**Dark chocolate mousse, olive oil, smoked sea salt** D, E, S, N

ice cream D, E

**Tiramisu with bitter chocolate & espresso cake, roasted pecan nuts**