

EMBER YARD

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

Tapas to share

Glass of bubbly on arrival

Padron peppers

Chargrilled flatbread & smoked whipped butter

Jamón & manchego croquetas with aioli

Paleta Ibérica de Bellota FISAN

Grilled Galician octopus, pink fir potatoes, saffron aioli, sun
dried cherry tomatoes

Prawns pil pil, harissa oil, parsley

Grilled asparagus, "Tonnato" style sauce, aged Padano,
pangrattato

35-day salt-aged Hereford sirloin, chimichurri

Charcoal Lamb Short Ribs, smoked barbeque sauce, herb
chimichurri

Patatas bravas, aioli

Churros with cinnamon sugar & warm chocolate sauce

Yogurt Pannacotta, chard apricots, house granola & apricot jam

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.