

SALT YARD

BOROUGH

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

TO START

Padron peppers

Charcuterie & cheese selection

Puglian burrata, isle of wight tomatoe & wild garlic pesto

Grilled flatbread, wild garlic butter

MAIN TAPAS TO SHARE

Sea bream ceviche, compressed watermelon, pickled jalapeños & coriander

Prawns 'pil pil' with hot guindilla chilli salsa verde

Grilled corn fed baby chicken, herb garlic emulsion, watercress

Lamb shouder slow cooked, ricotta, baby carrots & chimichurri sauce

Patatas Bravas, aioli, spicy tomato

DESSERTS TO SHARE

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.