

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
- Chargrilled Octopus guilda, green romesco & white beans vinaigrette 18
- Seabass ceviche style, smoked red pepper gazpacho, tomato oil & dried olives 16
- *Josper roasted scallop, malon & smoked chilli salsa, grilled Coppa Iberica 9.5
- Mediterranean mussels, red pepper & white wine sugo, fresh herbs & grilled focaccia 15.50

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-grilled Iberico presa, smoked Marcona almond sauce, charred shallots & gremolata 18
- *Josper roasted baby chicken, Estrella dam rice, chicken croqueta, olive tapenade 16

VEGETABLES

- Burrata, avocado pesto, peach & tomato salad, aged balsamico, roasted cashew nuts 12.5
- * Charred Hispi cabbage, ajo blanco & Marcona crispy harissa 12.5
- BBQ Jersey royal potatoes, goats curd, basil pesto, toasted pinenuts, potato crisps 12
- Grilled lettuce, Sicilian lemon aioli, aged grana padano & migas 9.5

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
(G) Can be removed from the dish

BAR SNACKS

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

Olives Sd (vegan)

Padrón peppers DF! (vegan)

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

Boquerones F, may contain-Mo, C

Pan con tomate G (wheat), G! (vegan)

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

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

CHEESE & CHARCUTERIE

G (wheat) ,Sd

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)

EMBER YARD

ALLERGY MENU

C *Crustaceans*
Ce *Celery*
M *Milk*
F *Fish*
P *Peanuts*
G *Gluten*

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 items with the following allergens M G F C N* Mo*
(G) *Can be removed from the dish*

TAPAS

FISH

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

Chargrilled Octopus guilda, green romesco & white beans vinaigrette Mo, F, N, Sd, G!

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

Mediterranean mussels, red pepper & white wine sugo, fresh herbs & grilled focaccia Mo, Sd, (G)

MEAT

sirloin, chimichurri Sd, Ce, G!

Josper-grilled Iberico presa, smoked Marcona almond sauce, charred shallots & gremolata N, Sd, G!

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

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

Josper roasted baby chicken, Estrella dam rice, chicken croqueta, olive tapenade (G), Sd, (E), Ce, G!

VEGETABLES

Burrata, avocado & cashew pesto, peach & tomato salad, aged balsamico, roasted cashew nuts M, N, Sd, (vegan)

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

BBQ Jersey royal potatoes, goats curd, basil pesto, toasted pinenuts, potato crisps M, E, Pinenuts, G!

Grilled lettuce, Sicilian lemon aioli, aged grana padano & migas E, M, Sd, (G)

DESSERTS

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

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

Dark chocolate mousse, olive oil, smoked sea salt M, E, S, N, Peanuts

Tiramisu with bitter chocolate & espresso cake, roasted pecan nuts M, N, E, S, Peanuts