

DEHESA

Casual fine dining in the heart of London, inspired by the flavours of Spain & Italy

BAR SNACKS

*Olive selection (vg) 5.5
Rose harissa nut mix (vg) 5.5
*Padrón peppers (vg) 7.5
*Flatbread, garlic butter (v) 6.5
Pan con tomate (vg) 7.5
Patatas bravas, alioli (v) 7.5
Jamón ibérico & Manchego croquetas 9

COMPARTIR BOARDS

CHEESE & CHARCUTERIE
20 SMALL | 30 LARGE
3 cheeses with 3 different cuts.
Served with seeded crackers, condiments & hot guindillas

JAMÓN IBÉRICO PALETA
14 SMALL | 26 LARGE
100% Jamón ibérico crafted by Cinco Jotas in Jabugo, Spain.
Individual cheese & charcuterie available

SIGNATURE IBÉRICO SLIDER 8.5 (EA)

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

HEAD CHEFS TASTING MENU 55 PP

**The taster selection (for the table, minimum of two guests)*

FISH

Deep fried squid, alioli, lemon 11
*Galician octopus carpaccio, saffron alioli, mojo verde 18
*Pil pil tiger prawns, roasted garlic, gremolata, red chilli oil 13
Pan-fried cod, pea purée, peas & broad bean dressing, nduja sauce 16.5

MEAT

*Grilled chorizo picante, chickpea & Ibérico ham stew 13
Chargrilled chicken thigh, pepperonata, tarragon alioli 13.5
*Chargrilled Beef ribeye, picoia peppers, wild rocket, beef jus 16.5
Ibérico presa, sweet corn, borlotti beans, pickled walnut, green peppercorn 17

VEGETABLES

Classic tortilla, alioli (made to order) (v) 9
Chargrilled artichoke, ajo blanco, gremolata (v) 11.5
Courgette flower, goats cheese, blossom honey (v) 9.5
*Burrata pugliese, yellow & red cherry tomatoes, green pesto, basil (v) 12.5
*Pea & mint tortellini, fresh peas, broad beans, mint butter, aged Parmesan (v) 14.5

DESSERT

Churros, dark chocolate sauce 7.5
Affogato, vanilla ice cream, espresso 6
Baked Manchego cheesecake, cherry jam 9
Ice cream & sorbet selection 2.5 | 5 | 7
Dulce de leche | Vanilla | Mandarin | Mango
*Pistachio & white chocolate buñuelos, whipped lemon ricotta 7.5

E Egg	G Gluten	C Crustaceans	Sd Sulphur Dioxide	P Peanut	Df* Deep fried in oil containing allergens: G M E S
Mu Mustard	Ce Celery	F Fish	Se Sesame	N Nut	(...) Allergens in brackets signify "May contain"
L Lupin	M Milk	Mo Mollusc	S Soya	N* Nut aware	

BAR SNACKS

*Olive selection (vg) (M Mu N) 5.5
 Pan con tomate (vg) 7.5 G (Wheat) (E M Mu N P Se S)
 Padrón peppers (vg) 7.5 Df
 Rose harissa nut mix (vg) 5.5 N (Almonds, Brazil Nut, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine Nut, Kern, Pistachio, Queensla, Walnut) P
 Patatas bravas, alioli (v) 7.5 Df* E Sd (Ce G Mu Se)
 *Flatbread, garlic butter (v) 6.5 G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) M (E Se S Sd)
 Jamón ibérico & manchego croquetas 9 M G (Spelt, Wheat) E Df* (Mu N P Se S)

COMPARTIR BOARDS

CHEESE & CHARCUTERIE 20 SMALL | 30 LARGE

G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) M Sd E N
 (Almonds, Brazil Nut, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine Nut, Kern, Pistachio, Queensla, Walnut) (S F L P Se)

JAMÓN IBÉRICO PALETA 14 SMALL | 26 LARGE

N*
 100% Jamón ibérico crafted by Cinco Jotas in Jabugo, Spain.

SIGNATURE IBÉRICO SLIDER 8.5 (EA)

Salt Yard signature snack w/chilli jam, aged Manchego, alioli, hot guindilla G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) M E S Sd (F N Se)

HEAD CHEFS TASTING MENU 55 PP

*The taster selection (for the table, minimum of 2 guests)

FISH

*Galician octopus carpaccio, saffron alioli, mojo verde 18 E Mo Sd (C)
 *Pil pil tiger prawns, roasted garlic, gremolata, red chilli oil 13 C (F Mo)
 Pan-fried cod, pea purée, peas & broad bean dressing, nduja sauce 16.5 F M Sd (C)
 Deep fried squid, alioli, lemon 11 E Mo G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) Df* (F M Mu S)

MEAT

*Grilled chorizo picante, chickpea & Ibérico ham stew 13 M Sd
 *Chargrilled Beef ribeye, picoia peppers, wild rocket, beef jus 16.5 Sd
 Chargrilled chicken thigh, pepperonata, tarragon alioli 13.5 E Sd (Ce G Mu Se)
 Ibérico presa, sweetcorn, borlotti beans, pickled walnut, green peppercorn 17 M N (Walnut)

VEGETABLES

Classic tortilla, alioli (v) 9 (made to order) E Df* M (Sd)
 *Burrata pugliese, yellow & red cherry tomatoes, green pesto, basil (v) 12.5 M N (Almond, Brazil Nut, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine Nuts, Kern, Pistachio, Queensland, Walnut) (Ce G Mu)
 *Pea & mint tortellini, fresh peas, broad beans, mint butter, aged Parmesan (v) 14.5 G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) E M (Ce C F Mu N S)
 Chargrilled artichoke, ajo blanco, gremolata (v) 11.5 G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) N (Almond, Brazil Nut, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine Nuts, Kern, Pistachio, Queensland, Walnut) Sd (E M Mu P Se S)
 Courgette flower, goats cheese, blossom honey (v) 8.5 M G (Barley, Kamut, Oats, Rye, Spelt, Wheat, Yeast) Df* (S)