

# SALT YARD

## BOROUGH

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

### BAR SNACKS

- \* Padrón peppers 7.5
- Jamon Iberico & Manchego croquetas 9
- \* Boquerones in Arbequina olive oil 6
- Patatas bravas, aioli, spicy tomato 7.5
- \* Spanish gordal olives 5.5
- Grilled flatbread with garlic butter 6.5
- Marcona Almonds 5.5

### COMPARTIR BOARDS

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

#### Fisan Jamon Iberico

100% Jamon Iberico crafted by Cinco Jotas in Jabugo, Spain

SMALL 16 | LARGE 28

#### Cheese & Charcuterie

3 cheeses and 3 different cold cuts.  
Served with pane carasau, quince jelly, hot guindillas

SMALL 20 | LARGE 30

### SIGNATURE IBERICO SLIDER 8.5 (EA)

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

### ASADO DOMINGO 35 PP

Spanish inspired Sunday roast cooked over charcoal grill  
Minimum of 2 people

35-day dry aged sirloin from Hereford, Herefordshire

Josper corn-fed baby chicken

Chargrilled chorizo Chistorra style

Iberico pork meatballs

Seasonal greens & mixed leaf salad

Pan con tomate

Tomato salad

Red wine gravy

Aioli & bravas sauce

### TAPAS

Prawns pil pil with hot guindilla salsa verde 14

Roasted queen scallop in shell, roe sauce, fresh peas, red currant 9.5 (each)

Josper grilled corn fed baby chicken, wild garlic emulsion, watercress 13

Lamb shoulder slow cooked, ricotta, baby carrots & chimichurri sauce 17

Chargrilled hispi cabbage, ajo blanco, crispy harrissa marcona almonds 12.5

Courget flower, enebro goat cheese & honey 9.5

Puglian burrata, isle of wight tomatoes & wild garlic pesto 12.5

### DESSERTS

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez 9

\* Churros & chocolate sauce 8

Whipped panna cotta cream, peach, meringue & mint 9

Selection of gelati (3 scoops) 7.5 Affogato 5.5

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.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY

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## BOROUGH

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

### BAR SNACKS

\* Padrón peppers 7.5 Df!

Jamon Iberico & Manchego croquetas 9 E,G,D,(Sd)

\* Boquerones in Arbequina olive oil 6 F,Sd

Patatas bravas, aioli, spicy tomato 7.5 (E,Sd)Ce, S,Df!

\* Spanish gordal olives 5.5 (Sd)

Grilled flatbread with garlic butter 6.5 G,(D)

Marcona Almonds 5.5 N

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3 cheeses and 3 different cold cuts.

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SMALL 20 | LARGE 30

### SIGNATURE IBERICO SLIDER 8.5 (EA)

Salt Yard signature snack w/ chilli jam, aged Manchego, aioli, hot guindilla G,Sd,D,S,(E)

### ASADO DOMINGO 35 PP

Spanish inspired Sunday roast cooked over charcoal grill

Minimum of 2 people

35-day dry aged sirloin from Hereford, Herefordshire G\*, Sd, D\*

Josper corn-fed baby chicken Sd

Chargrilled chorizo Chistorra style Sd

Iberico pork meatballs Sd

Seasonal greens & mixed leaf salad Sd

Pan con tomate G, Sd

Tomato salad Sd

Red wine gravy Sd, D

Alioli & bravas sauce E, Sd, Df! (G\*)

### TAPAS

Prawns pil pil with hot guindilla salsa verde 14 C, Sd

Roasted queen scallop in shell, roe sauce, fresh peas, red currant 9.5 (each) D, Mo

Josper grilled corn fed baby chicken, wild garlic emulsion, watercress 13 Sd, (E), S

Lamb shoulder slow cooked, ricotta, baby carrots & chimichurri sauce 17 Sd, D

Chargrilled hispi cabbage, ajo blanco, crispy harrissa marcona almonds 12.5 G, N, Sd

Courget flower, enebro goat cheese & honey 9.5 D, Df!

Puglian burrata, isle of wight tomatoes & wild garlic pesto 12.5 D, (N)

### DESSERTS

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez 9 D, E, Sd, (G), S

\* Churros & chocolate sauce 8 G, (D)

Whipped panna cotta cream, peach, meringue & mint 9 E, D, Sd

Selection of gelati (3 scoops) (D,N,E) 7.5 Affogato 5.5 (E,D,N)

A - Alcohol  
C - Crustaceans  
D - Dairy  
Ce - Celery  
G - Gluten

F - Fish  
N - Nuts  
P - Peanuts  
E - Eggs  
L - Lupin

Mo - Mollusc  
Sd - Sulphur Dioxide  
S - Soya  
Mu - Mustard  
Se - Sesame Seeds

Df! - Deep fried in the same oil  
Pd - Pasteurised  
PB - Pregnant Beware  
\*- Possible cross contamination  
( ) - May be excluded

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