

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

HEAD CHEF TASTING MENU 55 PP

*The taster selection / minimum 2 people *

FISH

- * Sea bream ceviche, compressed watermelon, pickled jalapeños & coriander 14
- Roasted queen scallop in shell, roe sauce, fresh peas, red currant (ea) 9.5
- Octopus carpaccio, salmorejo dressing & lime aioli 16
- * Prawns 'pil pil', with hot guindilla salsa verde 14

MEAT

- Josper grilled corn fed baby chicken, garlic emulsion & watercress 13
- Beef bresaola, wild rocket, nashi pears, walnuts & balsamic 13.5
- * Iberico pork schnitzel, pickled guindilla, gordal olives & anchovies 15
- * Lamb shoulder slow cooked, ricotta, baby carrots & chimichurri sauce 17

VEGETABLES

- * Chargrilled hispi cabbage, ajo blanco, crispy harrissa marcona almonds 12.5
- Aubergine parmigiana, aged parmesan & basil 13.5
- Courgette flower, monte enebro goat cheese & honey (ea) 9.5
- * Puglian burrata, isle of wight tomatoes & basil pesto 12.5
- Grilled globe artichoke, smoked artichoke cream, harrisa, pinenuts & aged parmesan £13

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

SALT YARD

BOROUGH

BREAD & CHEESE

Cheeses from Spain & Italy 20 D, (G, Sd)
Nero Fumé 6 D
Camembert 6 D
Manchego 6 D
Grilled flatbread, garlic butter 6.5 G, (D)

BAR SNACKS

Ibérico & manchego croquetas 9 (E), G, D, Sd
* Padrón peppers 7.5 Df!
* Spanish gordal olives 5.5 Sd
Marcona almonds 5.5 N
Boquerones in Arbequina olive oil 6 F, Sd
Patatas bravas, alioli, & spicy tomato 7.5 (E), Sd, Ce, Df!
Iberico burger slider, chilli jam, aged Manchego, aioli, hot
guindilla 8.5 G, Sd, D, (E)

CHARCUTERIE

Charcuterie selection 20 (G), Sd N*, E
Chorizo Magno 6 D
Truffle Mortadella 6
Filletto Dolce 6
Fisan Jamon Iberico 16/28 N*

FISH

* Sea bream ceviche, compressed watermelon, pickled jalapeños & coriander 14 F, Sd
Roasted queen scallop in shell, roe sauce, fresh peas & red currant 9.5 D, Mo
Octopus carpaccio, salmorejo dressing & lime alioli 16 Mo, Sd, E, Mu
* Prawns 'pil pil', with hot guindilla salsa verde 14 C, Sd

MEAT

Josper grilled corn fed baby chicken, garlic emulsion, watercress 13 Sd, (E), S
Beef bresaola, wild rocket, nashi pears, walnuts & balsamic 13.5 N, Sd
* Iberico pork schnitzel, pickled chilli, gordal olives & anchovies 15 G, E, F, D, Mo, Sd,
* Lamb shoulder slow cooked, ricotta, baby carrots & chimichurri sauce 17 Sd, D

VEGETABLES

* Chargrilled hispi cabbage, ajo blanco, crispy harrissa marcona almonds 12.5 (N), G, (Sd)
Aubergine parmigiana, aged parmesan & basil 13.5 E, D,
Courgette flower, monte enebro goat cheese & honey (ea) 9.5 D, Df!
* Puglian burrata, isle of wight tomatoes & basil pesto 12.5 D, (N)
Grilled globe artichoke, smoked artichoke cream, harrisa, pinenuts & aged parmesan £13 D, Sd, P

DESSERTS

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez 9 D, E, Sd, (G),
* Churros & chocolate sauce 8 G, (D)
Whipped panna cotta, peach, meringue & mint 9 E, D, Sd
Selection of gelati (3 scoops) 7.5 (E, D, N,) 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

We cannot guarantee the absence of traces of nuts or other allergens due to not having separate allergen preparation area.

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.

SALT
YARD
GROUP

@saltyardgroup