

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 salted 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 with 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 fillet, Tenderstem broccoli, vegan 'nduja sauce 16.5

MEAT

Chargrilled chicken thigh, pepperonata, tarragon alioli 13.5
Grilled English presa, aubergine caviar, green kale, sage jus 17
*Chargrilled beef ribeye, picoia peppers, wild rocket, beef jus 16.5
*Grilled chorizo picante, judión bean stew, roasted peppers, chives 12

VEGETABLES

Chargrilled artichoke, ajoblanco, gremolata (vg) 11.5
Courgette flower, goat's cheese, blossom honey (v) 9.5
*Baked aubergine parmigiana, basil, Grana Padano (v) 13.5
*Burrata Pugliese, macerated figs, roasted butternut squash, sunflower seeds (v) 12.5
Roasted Delica pumpkin, squash purée, whipped vegan feta, mixed seeds, endive (vg) 12

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