

EMBER YARD

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

40 SET MENU

TAPAS TO SHARE

Padron peppers, maldon sea salt

Chargriled flatbread & confit garlic butter

Buratta pugliese, avocado pesto, peach & tomato
salad, aged balsamic, roasted cashew nuts

Jamon croquetas, aioli

Prawns pil pil, harrisa oil, parsley

Charcoal Lamb Short Ribs, smoked barbeque
sauce, herb chimichurri

Chargrilled hispi cabbage, ajo blanco & crispy
marcona almonds (vegan)

Patatas bravas, aioli

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

[@emberyardrestaurant](#)