

EMBER YARD

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

75 SET MENU

Tapas to share

Glass of bubbly on arrival

Padron peppers

Chargrilled flatbread & smoked whipped butter

Jamón & manchego croquetas with aioli

Paleta Ibérica de Bellota FISAN

Pink seabream crudo, jalapeno sauce, coriander & balsamic pearls

Prawns pil pil, harissa oil, parsley

Burrata, avocado pesto, peach & tomato salad, aged balsamico, roasted cashew nuts

35-day salt-aged Hereford sirloin, chimichurri

Charcoal Lamb Short Ribs, smoked barbeque sauce, herb chimichurri

Patatas bravas, aioli

Churros with cinnamon sugar & warm chocolate sauce

Yogurt Pannacotta, chard figs, pistachio crumble & balsamic gel

ALLERGEN INFORMATION AVAILABLE UPON REQUEST.

We cannot guarantee the absence of traces of nuts and other allergens due to not having a separate allergen preparation area. A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.

SALT
YARD
GROUP

@emberyardrestaurant