

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

Burrata pugliese, caponata, delicata pumpkin, red
wine dressing, sage

Jamon croquetas, aioli

Prawns pil pil, harrisa oil, parsley

Charcoal Lamb Short Ribs, smoked barbecue
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.