EMBER YARD

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

BAR SNACKS

Olive selection (vg) 5.5

Padrón peppers (vg) 7.5

Chargrilled flatbread & smoked whipped butter 6.5

Boquerones, arbequina olive oil 7.5

Jamón ibérico & Manchego croquetas, alioli 10

Pan con tomate (vg) 4 each

Patatas bravas, alioli (v) 7.5

Truffle & Mozzarella Arancini & truffle aioli 7

COMPARTIR BOARDS

Our artisan selection of cheeses & charcuterie products from different regions of Italy & Spain.

PALETA IBÉRICA DE BELLOTA FISAN
SMALL 14 | LARGE 26

OAK-SMOKED CECINA DE LEON RESERVA 11.5

CHEESE & CHARCUTERIE
SMALL 20 | LARGE 30

3 cheeses with 3 different cuts
Served with crackers, membrillo & hot guindillas

SIGNATURE IBÉRICO SLIDER 8.5 EACH

Salt Yard signature snack w/ chilli jam, aged Manchego, alioli, hot guindillas

ASADO DOMINGO 35PP

Spanish-inspired Sunday roast, cooked over the charcoal grill
Minimum of 2 people

35-day dry aged sirloin from Hereford, Herefordshire
Josper corn-fed baby chicken
Chargrilled chorizo Chistora style
Iberico pork meatballs
Seasonal greens & mixed leaf salad
Pan con tomate
Tomato salad
Red wine gravy
Alioli & bravas sauce

PAIRS WELL WITH

VIÑAS DEL CENIT FIELD BLEND TRADICIÓN, DO
(Tempranillo 65%, Doña Blanca 30%, Garnacha 5%) Castilla y León, Spain 2022
Pale brick red with aromas of bramble & redcurrant. Fresh palate of raspberry & cherry

17.5 GLASS | 49.5 CARAFE | 74.5 BOTTLE

TAPAS

Prawns pil pil, harissa oil, parsley 14.5

Josper roasted Scallop in black garlic butter, Calabrian chilli sauce, guindilla salsa & migas 9.5

Pink seabream crudo, jalapeno sauce, coriander & balsamic pearls 16

Charcoal Lamb Short Ribs, smoked barbeque sauce, herb chimichurri 15.5

Josper tenderstem broccoli, whipped ricotta, chillies & almond “bacon” 10.5

Hispi cabbage, romesco, saffron pickled shallots 11.5

Josper-grilled chestnut fed Presa, baked iberico rice, piquillo & confit garlic aioli 16.5

DESSERT

Churros, cinnamon sugar, warm chocolate sauce 8

Dark chocolate mousse, olive oil, smoked sea salt 8

Pistachio cheesecake, Morello cherry sauce & roasted pistachios 8

Yogurt Pannacotta, chard figs, pistachio crumble & balsamic gel 9

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.
An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (v) vegetarian (vg) vegan. Adults need around 2000 kcal a day.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY

SALT YARD GROUP
emberyardrestaurant