# EMBER YARD

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

## BAR SNACKS

Olives 5.5

* Padrón peppers 7.5

* Jamón & manchego croquetas with aioli 10

Truffle & Mozzarella Arancini & truffle aioli 7

* Chargrilled flatbread & smoked whipped butter 6.5

Boquerones, arbequina olive oil 7.5

Patatas bravas with aioli 7.5

Pan con tomate 4 (each)

## COMPARTIR BOARDS

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

**PALETA IBÉRICO DE BELLOTA FISAN**
**14 SMALL | 26 LARGE**

*** OAK-SMOKED CECINA DE LEON RESERVA**
**11.5**

**CHEESE & CHARCUTERIE**
**20 SMALL | 30 LARGE**
*3 cheeses with 3 different cuts.*
*Served with crackers, membrillo, hot guindillas*

## SIGNATURE IBÉRICO SLIDER 8.5 EACH

Salt Yard signature snack with chilli jam, aged Manchego, aioli, hot guindilla

## HEAD CHEFS TASTING MENU 55PP

**The taster selection, minimum of 2 people*

## FISH

* Prawns pil pil, harissa oil, parsley 14.5

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

Galician octopus, pink fir potato, saffron aioli, semi dry tomatoes 17

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

Josper roasted cod, butternut squash pisto, bottarga 16

## MEAT

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

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

Smokey grilled chistorra, potato puree, crispy poached egg, chistorra jam, pickled onions & pimientos 15.5

* Grilled baby chicken, brussels sprouts, papada Iberica 16.5

## VEGETABLES

* Hispi cabbage, romesco, saffron pickled shallots 11.5

Burrata pugliese, caponata, delica pumpkin, red wine dressing, sage 12.5

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

Roasted celeriac carpaccio, pickled walnuts, frisee lettuce 10.5

## DESSERT

* Dark chocolate mousse, olive oil, smoked sea salt 8

Churros with cinnamon sugar & warm chocolate sauce 8

* Pistachio cheesecake, Morello cherry sauce & roasted pistachios 8

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

*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.
*NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY*

SALT YARD GROUP
emberyardrestaurant