

SALT YARD

BOROUGH

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

TO START

Padron peppers

Charcuterie & cheese selection

Grilled flatbread, wild garlic butter

MAIN TAPAS TO SHARE

Prawns pil pil, grilled guindilla & roast garlic

Citrus cured sea bream, grapefruit, tardivo, olives & Aleppo pepper

Chargrilled Hispi cabbage

Harrisa marinated chicken skewer, Jerusalem artichokes puree, gremolata

Slow cook feather blade, roasted herritage carrots, puree, red wines jus

Patatas Bravas, aioli

DESSERTS TO SHARE

Churros with cinnamon &

chocolate sauce

MARCO CORDARO, HEAD CHEF

CARMINE IENGO, GENERAL MANAGER

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

@saltyardgroup