

# SALT YARD

## BOROUGH

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

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Glass of bubbly on arrival

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### TO START

Padron peppers

5J Hand carved Jamon Iberico

Grilled flatbread, wild garlic butter

Tomato salad, burrata, basil pesto

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### MAIN TAPAS TO SHARE

Prawns pil pil, grilled guindilla & roast garlic

Robata grill stone bass, n'duja sauce & pickled samphire, polenta

Citrus cured Sea Bream, grapefruit, tardivo, olives & Aleppo peppers

Cauliflower steak, pickle, raisins, burnt yeast powder

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

Iberico presa, braised pearl barley, pickled grapes on muscatel vinegar

Chargrilled aged sirloin 450-500g

Patatas bravas, aioli

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### DESSERTS TO SHARE

Chocolate mousse, tahini, hazelnut

Churros with cinnamon & chocolate sauce

MARCO CORDARO, HEAD CHEF

CARMINE IENGO, GENERAL MANAGER

SALT  
YARD  
GROUP  
@saltyardgroup

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.