

SALT YARD

BOROUGH

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

BAR SNACKS

- *Padrón peppers 6.5
- *Boquerones in Arbequina olive oil 5
- Mini Calzoni 'Nduja 8
- Patatas bravas, aioli, spicy tomato 6.5
- *Gordal olives, hot guindilla 4.5
- Grilled flatbread, wild garlic butter 5.5
- Truffle nuts mix 4.5

COMPARTIR BOARDS

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

5J Hand carved Jamon Iberico
100% Jamon Iberico crafted by Cinco Jotas in Jabugo, Spain

SMALL 12 | LARGE 24

Cheese & Charcuterie

3 cheeses and 3 different cold cuts.
Served with pane carasau, quince jelly, hot guindillas

SMALL 18 | LARGE 28

SALT YARD SIGNATURE SNACK

Jamon Iberico & Manchego croquetas, served with homemade aioli 9

HEAD CHEF TASTING MENU 50 PP

The taster selection | minimum 2 people

FISH

- Robata grill stone bass, n'duja sauce & pickled samphire, polenta 14.5
- * Citrus cured sea bream, grapefruit, tardivo, olives and Aleppo pepper 12.5
- Roasted queen scallop with N'duja butter (ea) 8
- Lobster tortelloni, bisque & sun-dry tomato 15
- * Prawns 'pil pil' with grilled guindilla chili & roast garlic 14

MEAT

- Charglled Martiko duck breast, celeriac, grioterine cherries 16
- Beef tartare with pickled shimeji, herb aioli, potato nest 13
- *Harrisa marinated chicken skewer, jerusalem artichokes puree, gremolata 11
- Slow cook feather blade, roasted heritage carrots, puree, red wine jus 15.5
- *Chargrilled Iberico presa, braised pearl barley, pickled grapes on muscatel vinegar 16.5

VEGETABLES

- Vegetable lasagna, aged parmesan, basil 11.5
- *Beetroot salad, coconut and vegan feta mousse 8.5
- Chargrilled Hispi cabbage, miso, puffed rice 9.5
- Tomato salad with burrata and basil pesto 8
- *Cauliflower steak, pickle, raisins, burnt yeast powder 11

DESSERT

- Chocolate mousse, tahini, hazelnut 8
- *Churros with cinnamon sugar & chocolate sauce 8
- Giaundua doughnuts & whipped ricotta 8
- Selection of gelati 6.5 (3 scoops) Affogato, vanilla gelato 5.5

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.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY