

SALT YARD

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

BAR SNACKS

- * Nocellara olives 4.5
- Marcona almonds 4.5
- * Chargrilled flatbread with herb butter 5.5
- * Patatas bravas & aged manchego 6.5
- * Padrón peppers 6.5
- Boquerones 5.5

COMPARTIR BOARDS

5J HAND CARVED JAMON IBERICO
100% Jamon Iberico expertly crafted
by Cinco Jotas in Jabugo, Spain.
12 small 24 large

CHEESE & CHARCUTERIE SELECTION 18 SMALL | 28 LARGE

*3 cheeses with 3 different cuts.
Served with crackers Quince jelly & hot gundillas*

SALT YARD SIGNATURE SNACK

Jamon Iberico & manchego croquetas, aioli 9

HEAD CHEFS TASTING MENU 50PP

**The taster selection minimum of 2 people*

FISH

- * Gambas pil pil, garlic, chilli, olive oil 13.5
- Chargrilled octopus with new potato, olive tapenade, spicy alioli 18.5
- * Chargrilled cuttlefish, chickpea broth & chilli gremolata 13
- Pan fried Cornish cod, braised savoy cabbage, mussels 15
- Seared Lock Duarte salmon, pickled shallots, caper purée 11.5

MEAT

- * Pan fried martiko navarro duck breast with carrot purée, griottine cherries 15.5
- * Poached chorizo in Ribera Del Duero, pickled apple 9.5
- Fillet of lamb, cavolo nero, mint pesto & jus 15.5
- Pincho iberico presa, piquillo purée, crispy pork skin 13
- Braised feather blade of beef, roast celeriac, pickled celeriac 14.5

VEGETABLES

- Chargrilled tenderstem broccoli, pickled chilli, romesco sauce, sunflower & pumpkin seeds 9.5 (vegan)
- Burrata Pugliese with marinara sauce & compressed datterini tomatoes 12
- Chargrilled globe artichoke, artichoke crisps, ajo blanco & pomegranate (vegan) 11.5
- Tempura courgette flower, goats cheese & orange honey 8.5
- * Truffle arancino, wild mushrooms, truffle alioli 9.5
- Classic tortilla 8 (made to order)

DESSERT

- Churros & chocolate sauce 8 (vegan)
- * Basque cheesecake with truffle honey 8
- Pistachio fondant 8
- Selection of ice cream & sorbet 6.5

A - Alcohol
C - Crustaceans
D - Dairy
Ce - Celery
G - Gluten
F - Fish
N - Nuts

P - Peanuts
E - Eggs
L - Lupin
Mo - Mollusc
Sd - Sulphur
Dioxide
S - Soya
Mu - Mustard

Se - Sesame Seeds
Pb - Pregnant Beware
† - Possible cross
contamination
() - May be excluded

BAR SNACKS

- * Nocellara olives 4.5 Sd
- Marcona almonds 4.5 N
- * Chargrilled flatbread with herb butter 5.5 G, (D), N†
- * Patatas bravas & aged manchego 6.5 (D), (E), Pb
- * Padrón peppers 6.5
- Boquerones 5.5 F, Sd

COMPARTIR BOARDS

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

HAND CARVED JAMON IBERICO

12 SMALL | 24 LARGE N† PB

CHEESE & CHARCUTERIE

18 SMALL | 28 LARGE E, D, (G), PB

3 cheeses with 3 different cuts.

Served with crackers Quince jelly & hot gundillas

SALT YARD SIGNATURE SNACK

Jamon Iberico & manchego croquetas, aioli 9 E, D, Sd, N†

HEAD CHEFS TASTING MENU 50PP

**The taster selection minimum of 2 people*

FISH

- * Gambas pil pil, garlic, chilli, olive oil 13.5 C
- Chargrilled octopus with new potato, olive tapenade, spicy alioli 18.5 Mo, (Sd), (E)
- Pan fried Cornish cod, braised savoy cabbage, mussels 15 F, (E), (Mo) (Sd)
- * Chargrilled cuttlefish, chickpea broth & chilli gremolata 13 Mo, (Sd)
- Seared Lock Duarte salmon, pickled shallots, caper purée 11.5 (Sd), F

MEAT

- * Pan fried martiko navarro duck breast with carrot purée, griottine cherries 15.5 (Sd), (A)
- * Poached chorizo in Ribera Del Duero, pickled apple 9.5 Sd, A, D, S
- Fillet of lamb, cavolo nero, mint pesto & jus 15.5 (Sd), (A), (E), (D), (N)
- Pincho iberico presa, piquillo purée, crispy pork skin 13 (Sd)
- Braised feather blade of beef, roast celeriac, pickled celeriac 14.5 (Ce), (D), Sd, A

VEGETABLES

- Chargrilled tenderstem broccoli, pickled chilli, romesco sauce, sunflower & pumpkin seeds 9.5 (vegan) (N), (Sd)
- Burrata Pugliese with marinara sauce & compressed datterini tomatoes 12 D, (Sd)
- Chargrilled globe artichoke, artichoke crisps, ajo blanco & pomegranate (vegan) 11.5 Sd, (N)
- Tempura courgette flower, goats cheese & orange honey 8.5 E, D
- * Truffle arancino, wild mushrooms, truffle alioli 9.5 E, D, Sd, A
- Classic tortilla 8 (made to order) E, D

DESSERT

- * Basque cheesecake with truffle honey 8 D, S, E
- Churros & chocolate sauce 8 (vegan) (S), G
- Pistachio fondant 8 N, E, S, D
- Selection of ice cream & sorbet 6.5 (E), (D)