

# SALT YARD

---

## CHEESE

three manchegos  
& membrillo 11  
gorgonzola dolce 5  
robiola rocchetta 5

## BAR SNACKS

chargrilled flatbread with  
herb butter 4.5  
padrón peppers 5  
spanish olives 4  
mediterranean nut mix 4  
boquerones 4.5

## CHARCUTERIE

jamón ibérico de bellota 11/22  
*aged 5 years*  
salchichon vic 6  
chorizo magno 6  
coppa di parma 6

---

## MEAT

jamón ibérico & manchego croquetas 7  
duroc pork belly, truffled cannellini beans 9.5  
red wine poached chorizo, aioli, chargrilled bread 9  
chargrilled lamb breast, purple sprout broccoli, anchovy, salsa verde 11  
chicken thigh a la plancha, risotto of spelt, sweetcorn, hazelnut 9

---

## FISH

galician octopus, new potatoes, saffron, capers, chilli 14  
confit cod, beluga black lentils, guanciale, cavalo nero 9  
gambas pil pil, garlic, chilli, olive oil, lemon 10  
chargrilled squid, crispy arroz negro, aioli 9

---

## VEGETABLES

courgette flower, goat's cheese, blossom honey 6.5  
burratina with fennel & orange 9  
baked aubergine, datterini tomatoes, capers, olives & almonds 8  
patatas bravas, aioli, shallots, aged manchego 6  
classic tortilla 6  
delica squash, chicory, walnut & pomegranate 8

---

## PUDDINGS

churros, salted caramel sauce 7  
polenta & walnut cake, plums, blackberries and whipped mascarpone 8  
ice cream & sorbets 2/4/6  
vanilla fudge 3

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER

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

25

choice of 3 tapas  
&  
complimentary glass of fizz

---

## MEAT

jamon Iberico & manchego croquetas  
duroc pork belly, truffled cannellini beans  
red wine poached chorizo, aioli, chargrilled bread  
chargrilled lamb breast, purple sprout broccoli, anchovy, salsa verde  
chicken thigh a la plancha, risotto of spelt, sweetcorn, hazelnut

---

## FISH

galician octopus, new potatoes, saffron, capers, chilli (£5 supplement)  
confit cod, beluga black lentils, guanciale, cavalo nero  
gambas pil pil, garlic, chilli, olive oil, lemon  
chargrilled squid, crispy arroz negro, aioli

---

## VEGETABLES

courgette flower, goat's cheese, blossom honey  
burratina with fennel & orange  
baked aubergine, datterini tomatoes, capers, olives & almonds  
patatas bravas, aioli, shallots, aged manchego  
classic tortilla  
delica squash, chicory, walnut & pomegranate

---

Monday - Wednesday

12PM - 6PM

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER

Allergen information available upon request.

A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.