

# SALT YARD

£35 SET MENU

## TO START

padrón peppers  
chargrilled flatbread with herb butter  
three manchegos & membrillo

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## MAIN TAPAS

gambas pil pil, garlic, chilli, olive oil & lemon  
confit cod, caramelised peppers, tomato, chickpeas  
chargrilled squid, crispy arros negro, aioli

jamón ibérico & manchego croquetas  
chicken thigh a la plancha, risotto of spelt, sweetcorn, hazelnut  
red wine poached chorizo, aioli, chargrilled bread

classic tortilla  
patatas bravas, aioli, shallots, aged manchego  
baked aubergine, datterini tomatoes, capers, olives & almonds

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## DESSERTS TO SHARE

churros, salted caramel sauce  
polenta & walnut cake, plums, blackberries and whipped mascarpone  
ice cream & sorbets

Allergen information available upon request.

# SALT YARD

£45 SET MENU

## TO START

padrón peppers  
chargrilled flatbread with herb butter  
three manchegos & membrillo  
jamón ibérico de bellota

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## MAIN TAPAS

gambas pil pil, garlic, chilli, olive oil & lemon  
confit cod, beluga black lentils, guanciale, cavalo nero  
galician octopus, new potatoes, saffron, capers and chilli

jamón ibérico & manchego croquetas  
duroc pork belly, rosemary scented cannellini beans  
lamb shoulder, grilled courgettes, lemon and thyme

burratina with fennel & orange  
baked aubergine, datterini tomatoes, capers, olives & almonds  
patatas bravas, aioli, shallots, aged manchego

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## DESSERTS TO SHARE

churros, salted caramel sauce  
polenta & walnut cake, plums, blackberries and whipped mascarpone  
ice cream & sorbets

Allergen information available upon request.