

EMBER YARD

CHEESE

each 5.5/ selection of three 12

brunet
muffato
manchego con trufa

BAR SNACKS

chargrilled flatbread with black
garlic butter 5
padron peppers 6
boquerones 4.5
patatas bravas 5.5
nocellara olives 3.5
mixed harissa nuts 4

CHARCUTERIE

jamón ibérico de bellota 11/22
aged 5 years
each 5.5/ selection of three 12
chorizo ibérico morcón
coppa
finocchiona

LARGE PLATES

grass fed rib-eye, gremolata 32
duroc pork belly, salt baked celeriac & apple compote 30

FISH

chargrilled prawns, fermented cucumber, avocado & radish 9
spiced lemon sole, confit garlic purée, pickled turnips, potato & smoked haddock tart 10.5
chargrilled galician octopus & marinated potato skewer, watercress yogurt & aioli 13
barbecued squid, squid ink hummus, graprefruit & samphire 9

MEAT

jamón, leek & manchego croquetas with bravas sauce & aioli 7
ibérico burger with red onion & chilli jam, chorizo, gorgonzola & aioli 9.5
saffron poached chicken breast, almond crust, sautéed pied-de-mouton & porcini purée 10.5
ibérico presa with jamón butter 10.5

VEGETABLES

burrata, gazpacho, marinated tomatoes & truffle manchego 10
courgette flowers with monte enebro cheese & blossom honey 8
barbecued hispi cabbage, whipped caprino, salsa verde & smoked almonds 8.5
glazed baby carrots, farro, tahini emulsion & nut crumble 8.5
sheep ricotta, figs, pickled walnut dressing & honeycomb 8.5

DESSERT

basque cheesecake with raspberry sorbet 7.5
maple & chocolate mousse, strawberry & dehydrated black olives 7.5
churros with cinnamon sugar & warm chocolate sauce 7.5
Ice cream/sorbet selection 6 (3 scoops)

CRISTIAN PARISI, HEAD CHEF

DANIELE BOGGI, 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.

An optional £1 will be added to your bill, donated to Switchbank, an intensive rehabilitation charity for young offenders