

# EMBER YARD

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## CHEESE

each 5.5/ selection of three 12

brunet  
muffato  
manchego con trufa

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## 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

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## CHARCUTERIE

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

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## LARGE PLATES

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

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## FISH

josper roasted cod, salsify tagliatelle, bagna cauda 11  
prawn tempura, tomato & piquillo chutney, white chicory 9.5  
chargrilled galician octopus & marinated potato skewer, watercress yogurt & aioli 13  
smoked mackerel croquetas with caper aioli 7

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## MEAT

jamón, leek & manchego croquetas with bravas sauce & aioli 7  
ibérico burger with red onion & chilli jam, chorizo, gorgonzola & aioli 9.5  
poached chicken breast, balsamic roscof onion & jersusalem artichoke 9  
wild mushroom ravioli, slow cooked lamb ragù, aged parmesan 12  
ibérico presa with jamón butter 10.5

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## VEGETABLES

burrata, cavolo nero pesto, cantabrian anchovies 10  
courgette flowers with monte enebro cheese & blossom honey 8  
baked gnoccho, pickled radicchio di treviso, walnut & gorgonzola sauce 8.5  
king oyster mushroom, celeriac tempura & mascarpone tartufata 9  
braised globe artichoke, charcoal aioli & migas 8.5

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## DESSERT

poached pear, lemon meringue, dulce de leche 7.5  
chocolate ganache, pedro ximénez raisin, pistacchio cream 7.5  
churros with cinnamon sugar & warm chocolate sauce 7.5  
stracciatella affogato 6

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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