

SALT YARD

CHEESE

three manchegos
& membrillo 11

gorgonzola dolce, truffle honey 6

robiola rocchetta, cugnà chutney 6

BAR SNACKS

chargrilled flatbread with
herb butter 4.5

padrón peppers 6

spanish olives 4

mediterranean nut mix 4

boquerones 4.5

CHARCUTERIE

jamón ibérico de bellota 11/22
aged 5 years

selection of charcuterie 15
*(jamón ibérico, wild boar salchichón,
venison chorizo, coppa)*

MEAT

jamón ibérico & manchego croquetas 7

red wine poached chorizo, aioli, chargrilled bread 9

slow cooked venison shoulder, chestnut tagliatelle, celeriac, parmesan 11

roast duck, gnocchi, hedgehog mushrooms, brussel sprouts 12

iberico pork cheek, soft polenta, pine nuts, kale pesto 11

aged bavette steak, roast shallot, truffle jus 15

FISH

gambas pil pil, garlic, chilli, olive oil 10

chargrilled octopus, pepperonata, 'nduja, black olives 15

fried squid, calabrian chilli, tardivo radicchio, pickled shallot 9

tuna carpaccio, pickled radish, pomegranate, salmoriglio 10

confit cod, west country mussels, bullabesa de almeria 11

VEGETABLES

truffled mac and cheese, herb pangrattato 8

patatas bravas, aioli, shallots, aged manchego 6

courgette flower, goat's cheese, blossom honey 7

burratina, roasted jerusalem artichoke, white beetroot, hazelnuts 9

delica squash, walnuts, chicory, muscat grapes 8

baked aubergine parmigiana 8

classic tortilla 6

PUDDINGS

churros, salted caramel sauce 7

chocolate mousse, poached quince, candied almonds 8

mascarpone ice cream, caramelised panettone, coffee & maple syrup 8

pedro ximenez crème caramel, golden raisins, saffron pear 8

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.