

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, jamón butter 34
duroc pork belly, pickled kohlrabi & sweetcorn purée 32

FISH

prawn tempura, tomato & piquillo chutney, white chicory 9.5
sea bass crudo, blanched cherry tomatoes, avocado purée 10.5
chargrilled galician octopus salad, spicy fried chorizo, sweet sundried tomatoes & potato 14
salted cod, potato and spinach croquettes with aioli 7

MEAT

jamón, leek & manchego croquetas, bravas sauce, aioli 7
ibérico burger with red onion & chili jam, chorizo, gorgonzola & aioli 10
poached chicken breast, roasted pepper salsa, zesty chickpeas purée 9
galician steak tartare, quail eggs, chargrilled sourdough 11

VEGETABLES

polenta, courgette, truffled caprino 8.5
buffalo ricotta, semidried tomato & harissa tartare, fresh peas 10
fennel tempura, fennel and oranges purée, taggiasca olive tapenade, cantabrian anchovies 9.5
chargrilled bruschetta, burrata, pickled onion, broad beans and samphire 8.5
courgette flowers with monte enebro cheese, blossom honey 8

DESSERT

pistacchio and strawberry crostatina, zesty chantilly cream 7.5
coconut panna cotta, rhubarb and kiwi macedonia 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