

# SALT YARD

## CHEESE

three manchegos  
& membrillo 12 D,(G)  
gorgonzola dolce 6 D,(G)  
robiola rocchetta 6 D,(G)  
cheese selection £12 D,(G)  
*(manchego, gorgonzola dolce,  
robiola rocchetta)*

## BAR SNACKS

chargrilled flatbread with  
herb butter 4 G,(D),N\*  
padrón peppers 5  
nocellara olives 4 Sd  
mediterranean nut mix 4 N,P,G\*  
boquerones 5 Sd,F

## CHARCUTERIE

jamón ibérico de bellota 12/24 N\*  
*aged 5 years*  
wild boar salchichón 7  
venison chorizo 7  
coppa 7  
charcuterie selection 15 N\*  
*(jamón ibérico, coppa, wild boar  
salchichon, venison chorizo)*

## FISH

gambas pil pil, garlic, chilli, olive oil 12 C  
chipirones stuffed with arroz negro, rocket, chilli & fennel salsa 8.5 Mo,C,F,Sd  
cured chalk stream trout, honeymoon melon, pickled radish, sorrel 9 F,Sd,Mu  
confit cod, cauliflower, chickpeas, pomegranate & pistachio 11 F,Sd,Se,N  
seared tuna, aubergine caponata, pangrattato 10 Sd,(G),Ce,F

## MEAT

jamón Iberico & manchego croquetas 7 E,D,Sd,Ce,Df!  
chorizo poached in red wine, aioli and grilled flatbread 8.5 (E),Sd,(G),D  
aged beef picanha with scorched onion, bitter leaves, pickled mushrooms & mustard dressing 15 Mu,Sd  
shoulder of lamb, chargrilled caeser salad and anchovy jus 11 F,D,E,Ce,Sd,(G)  
crispy duroc pork belly, pickled plum & spring onions 11 Sd,Mu,Ce

## VEGETABLES

truffled mac and cheese 8 D,G,E  
courgette flower, goat's cheese, blossom honey 7 (each) D,E  
patatas bravas, aioli, pickled red onion, aged manchego 6 (D),Ce,(E)  
salad of bulls heart & datterini tomatoes, gazpacho, basil oil 8.5 (G),Sd,Ce  
globe artichokes with summer beans & truffle dressing 9 Sd,S  
burratina from puglia, avocado pesto, pinenuts 10 D,Sd,N  
classic tortilla (cooked to order) 7 E

## PUDDINGS

caprino fresco cheesecake, cherries, almonds and amaretto 7 Sd,D,N  
chocolate pudding, caramelised chocolate, dulce de leche 7 D,E,S  
churros, cinnamon sugar, salted caramel 7 D,E,G  
honey ice cream, baked figs and raspberries, candied walnuts 7 D,N,Sd,E

A - Alcohol  
C - Crustaceans  
D - Dairy  
Ce - Celery  
G - Gluten  
F - Fish  
N - Nuts

P - Peanuts  
E - Eggs  
L - Lupin  
Mo - Mollusc  
Sd - Sulphur Dioxide  
S - Soya  
Mu - Mustard

Se - Sesame Seeds  
Df! - Deep fried in the same oil  
PB - Pregnant Beware  
\*- Possible cross contamination  
( ) - May be excluded

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.