

SALT YARD

CHEESE

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

BAR SNACKS

chargrilled flatbread with
herb butter 4
padrón peppers 5
nocellara olives 4
mediterranean nut mix 4
boquerones 5

CHARCUTERIE

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

FISH

gambas pil pil, garlic, chilli, olive oil 12
confit cod, cauliflower, chickpeas, pomegranate & pistachio 11
cured chalk stream trout, honeymoon melon, pickled radish, sorrel 9
fried squid, fennel, rocket & chilli 8
seared tuna, aubergine caponata, pangrattato 10

MEAT

jamón ibérico & manchego croquetas 7
chorizo poached in red wine, aioli & grilled flatbread 8.5
aged beef picanha with scorched onion, bitter leaves, pickled mushrooms & mustard dressing 15
shoulder of lamb, chargrilled caesar salad and anchovy jus 12
crispy duroc pork belly, pickled plum & spring onions 11

VEGETABLES

truffled mac and cheese 8
burratina from puglia, avocado pesto, pinenuts 10
courgette flower, goat's cheese, blossom honey 7 (each)
patatas bravas, aioli, pickled red onion, aged manchego 6
salad of bulls heart & datterini tomatoes, gazpacho, basil oil 8.5
salad of courgette, ricotta, pomegranate and walnut 9
classic tortilla (cooked to order) 7

PUDDINGS

caprino fresco cheesecake, cherries, almonds and amaretto 7
chocolate pudding, caramelized chocolate, dulce de leche 7
churros, cinnamon sugar, salted caramel 7
honey ice cream, baked figs and raspberries, candied walnuts 7

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.