

# SALT YARD

## TO START

padrón peppers  
chargrilled flatbread with herb butter  
jamón Iberico & manchego croquetas  
jamón ibérico de bellota

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## MAIN TAPAS TO SHARE

cured chalk stream trout, honeymoon melon, pickled radish, sorrel  
confit cod, cauliflower, chickpeas, pomegranate & pistachio

duroc pork belly, chargrilled plum & spring onions  
aged beef picanha with scorched onion, bitter leaves, pickled mushrooms &  
mustard dressing

courgette flower, goat's cheese, blossom honey  
burratina from puglia, avocado pesto, pinenuts  
classic tortilla

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## DESSERTS TO SHARE

caprino fresco cheesecake, cherries, almonds and amaretto  
chocolate pudding, caramelised chocolate, dulce de leche

Allergen information available upon request.

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER

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