

EMBER YARD

SET MENU £48

TO START

chargrilled flatbread with black olive butter
jamón ibérico de bellota
italian & spanish cheese selection

TAPAS TO SHARE

fried burrata, balsamic heritage tomatoes, fresh basil
prawn tempura, tomato & piquillo pepper chutney, white chicory
gin & lime cured sea trout, pickled cucumber, avocado, horseradish cream

chargrilled galician octopus, green herb sauce, pepperonata & chickpea fritter
aubergine skewers, peanut satay, aubergine croquetas, pickled onion & vegan aioli
polenta, courgette, harissa caprino & pickled onions

ibérico secreto, romesco sauce, spicy gremolata
roast chicken breast, chestnut bisque, caramelised shallot, wild mushrooms
patatas bravas with aioli

DESSERTS TO SHARE

pistachio tiramisu
churros with cinnamon sugar & warm chocolate sauce

Allergen menu 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. This is donated to Cardinal Hume, a support centre
for homeless people and families in need.