

EMBER YARD

CASUAL FINE DINING IN THE HEART OF LONDON, INSPIRED BY THE FLAVOURS OF SPAIN & ITALY

BAR SNACKS

Olives 4.5
Padrón peppers 6.5
Pecorino & truffle nuts 4.5
Chargrilled flatbread & confit garlic butter 5.5
Foccacia, truffled mortadella & manchego 9.5
Boquerones, arbequina olive oil 6.5
Patatas bravas, aioli 6.5

COMPARTIR BOARDS

Our artesian selection of cheeses & charcuterie products from different regions of Italy & Spain.

JAMON IBERICO DE BELLOTA
12 SMALL | 24 LARGE

Aged for 5 years, Extremadura, Spain

CHEESE & CHARCUTERIE
18 SMALL | 28 LARGE

3 cheeses with 3 different cuts.

Served with pane carasau crackers, quince jelly, hot gundillas

SALT YARD SIGNATURE SNACK

Jamon Iberico & manchego croquetas 8

HEAD CHEFS TASTING MENU 40PP

**The taster selection, minimum of 2 people*

FISH

* Pan fried prawns, black garlic, prawn croquetas, chilli 14
Yellowfin tuna, guindilla ajoblanco, pickled chilli, crispy shallots 12.5
* Cornish monkfish tempura, mojo rojo, grilled fennel, pickled onion salad 13.5
Charcoal crab & lobster tortelloni, lobster bisque, monksbeard 14.5
Pan fried cod, jerusalem artichoke purée, cavolo nero, n'duja 14

MEAT

* Ibérico pluma, babyleek, pickled pear, smoked leek purée 17
Pan fried duck breast, guindilla salsa, sweetcorn purée, dark chocolate jus 15
Slow cooked welsh lamb shoulder, smoked caponata, ricotta, anchovy salsa 16.5
* Grilled Bavette steak, burnt carrot purée, tropea onion, crispy bone marrow 13.5
Grilled chorizo picante, parsnip purée & crisps, gremolata 10.5

VEGETABLES

Burrata pugliese, pistachio romesco, smoked cherry tomatoes 12
* Grilled king oyster mushroom, truffle potato, mushroom sauce, pickles 12.5
Grilled purple sprouting broccoli, piquillo pepper purée, confit garlic, pangrattato 10.5
* Grilled harissa cauliflower, hazelnuts, caramelised & pickled cauliflower, vegan aioli 11.5
Tempura & grilled courgettes, vegan cheese mousse, maple syrup 8.5

DESSERT

Churros with cinnamon sugar & warm chocolate sauce 7.5
Chocolate mousse, Fior di Latte ice cream, smoked sea salt, lemon thyme 8
* Cheesecake, burnt orange jam, pistachio 7.5
Vanilla affogato al caffè 6

We cannot guarantee the absence of traces of nuts and other allergens due to not having a separate allergen preparation area. Allergen information available upon request.
A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY