SALT YARD

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

50 SET MENU

Tapas to share

Padron peppers

Charcuterie & cheese board (small)

Chargrilled flat bread with confit garlic butter

Gilt-head sea bream crudo with bagna cauda, marcona almonds & blood orange

Monkfish saltimbocca, anchovies, charred baby gem & dried olives

Chargrilled artichoke, coconut yoghurt, pomegranate & quinoa salsa

Slow-cooked featherblade, piquillo puree & red tropea onion

Pan fried martiko navarro duck breast with romesco sauce, a la plancha globe artichoke & blueberry jus

Patatas bravas & aged manchego

churros with hazelnuts & chocolate sauce