

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
- Focaccia, 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 with aioli 9

HEAD CHEFS TASTING MENU 45PP

**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
- Salted Spanish cod, wild garlic velouté, cod emulsion, crispy fish skin 14
- Flamed mackerel fillet, bilbaina sauce, salsa verde, pickled shallots 11
- Grilled Galician octopus carpaccio, peperonata, caper salsa 18

MEAT

- * Grilled Secreto Ibérico, romesco, spicy gremolata, hazelnuts 16
- Pan fried duck breast, guindilla salsa, sweetcorn purée, dark chocolate jus 15
- Grilled lamb cannon fillet, burnt aubergine, fresh green peas, braised shallots 16.5
- Grilled chorizo picante, burnt pineapple & pickled jalapeno, lovage aioli 11
- * Rubia Gallega pinchos, escalivada purée, smoked piquillo pepper salsa 13

VEGETABLES

- House smoked burrata, green pea & mint pesto, pine nuts 12
- * Heirloom tomato salad, moscatel vinaigrette, panko fontina cheese, basil 9.5
- Grilled purple sprouting broccoli, piquillo pepper purée, confit garlic, pangrattato 10.5
- * Grilled asparagus, smoked almond, vegan charcoal aioli 12
- Courgette flower, goat cheese, honey 8.5 (each)

DESSERT

- Churros with cinnamon sugar & warm chocolate sauce 7.5
- Chocolate mousse, Fior di Latte ice cream, smoked sea salt, lemon thyme 8
- * Coffee cheesecake, vanilla chantilly, raspberry, hazelnut crumble 8
- 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