

# EMBER YARD

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

## 75 SET MENU

*Tapas to share*

Glass of bubbly on arrival

Padron peppers

Hand carved Ibérico de bellota

Chargrilled flat bread with confit garlic butter

Grilled Galician octopus carpaccio, peperonata, caper salsa

Yellowfin tuna, guindilla ajoblanco, pickled chilli, crispy shallots

Grilled asparagus, smoked almond, vegan charcoal aioli

Grilled Secreto Ibérico, romesco, spicy gremolata, hazelnuts

Rubia Gallega pinchos, escalivada purée, smoked piquillo pepper salsa

Chargrilled rib eye, chimichurri 450-500g

Patatas bravas, aioli

Churros with cinnamon sugar & warm chocolate sauce

Chocolate mousse, Fior di Latte ice cream, smoked sea salt, lemon thyme