

SALT YARD

TO START

nocellara olives
chargrilled flatbread with herb butter
selection of charcuterie
padrón peppers

MAIN TAPAS TO SHARE

gin cured brill, pickled cranberries, grilled fennel,
smoked crème fraîche & herb oil
sea bass with vegan 'nduja, caramelised kohlrabi,
smoked tomato & pickled padron pepper

grilled chorizo with crispy parmigiano polenta,
fermented chilli and pineapple salsa
grilled lamb chops with caramelised & pickled cauliflower,
spiced lamb croquetas, salsa verde

patatas bravas, aioli, pickled red onion, aged manchego
grilled baby aubergine, gem lettuce, sesame dressing, marcona almonds
tempura goat's cheese with honey and orange dressing, grilled courgettes

DESSERTS TO SHARE

churros with hazelnuts & chocolate sauce
dark chocolate tiramisu with passion fruit chantilly

MYUMYUN ALI, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER

Allergen information available upon request.
WE CANNOT GUARANTEE THE ABSENCE OF TRACES OF NUTS OR OTHER ALLERGENS.
Discretionary 12.5% service charge will be added to your bill. This is shared amongst all our
staff