

EMBER YARD

ALLERGY MENU

C Crustaceans
Ce Celery
D Dairy
F Fish
P Peanuts
G Gluten
G* Aware

E Egg
N Nuts
N* Nut Aware
Mo Molluscs
Mu Mustard
Sd Sulphur Dioxide
Se Sesame Seeds

L Lupin
S Soya
() Can be excluded
DF! Deep fried in the same oil
used to cook items with
the
following allergens G D F
E N* C

BAR SNACKS

chargrilled flatbread, thyme, smoked butter G N*
(D) nocellara olives Sd
padrón peppers DF!
harissa mixed nuts N, P
patatas bravas DF! (Ce) (Sd)
boquerones F, Sd

CHARCUTERIE

jamón ibérico de bellota, aged 5 years
N* chorizo ibérico macon
finocchiona
wild boar motadella

CHEESE

D (G)
taleggio (cow's milk)
i'taliko (cow's milk)
gorgonzola (cow's milk)
manchego con trufa (ewe's milk)
camembert dell'alta langa (cow's milk)

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TAPAS

FISH

gin & lime cured sea trout, pickled cucumber, avocado, horseradish cream F Sd (D)
prawn tempura, tomato & piquillo chutney, white chicory C, Sd, G, D, (E), (Mu)
chargrilled galician octopus, green herb sauce, pepperonata & chickpea fritter Mo, D, Sd
pan fried monkfish, brown butter & salsa verde F, D, (Mu), Sd

MEAT

ibérico burger with watercress, grilled apple, camembert & harissa aioli (E), (D), G, (Mu)
roast chicken breast, chestnut bisque, wild mushrooms, caremelised shallot D, G, Ce
jamón, leek & manchego croquetas with bravas sauce & aioli G, E, D, DF! N*, (Sd), (Ce), (Mu)
ibérico secreto, romesco sauce, spicy gremolata N, Sd
pan fried duck breast, beetroot purée, pickled candy beetroot, buttered parsnip Sd, (D)
grass fed rib-eye, jamón butter D

VEGETABLES

courgette flowers, monte enebro & blossom honey G, D, DF!
polenta, courgette, harissa caprino & pickled onion D, (Sd), DF!
grilled tenderstem broccoli, ajo blanco, pickled red onion, chimichurri G, Sd, N
aubergine skewers, peanut satay, aubergine croquetas, pickled onion & vegan aioli P, G, Sd, Ce, Mu, DF!
fried burrata, balsamic heritage tomatoes, fresh basil D, Sd, G

DESSERTS

pistachio tiramisu E, G, D, N, Sd
blackberry cheesecake, lemon & lime jelly, mint G, D
churros with cinnamon sugar & warm chocolate sauce G, E, D, (S), DF!, Sd
ice cream/sorbet (vegan)