

# 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, garlic & thyme 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.*

### 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, aioli 8

### HEAD CHEFS TASTING MENU 40PP

*\*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
- \* Cornish monkfish tempura, mojo rojo, grilled fennel, pickled onion salad 13.5
- Grilled octopus, confit potatoes salad, mojo verde, spicy aioli 18.5
- Pan fried cod, jerusalem artichoke purée, cavolo nero, n'duja 14

## MEAT

- \* Ibérico pluma, babyleek, pickled pear, smoked leek purée 17
- Pan fried duck breast, caramelised chicory, celeriac purée, carrots, blackberries 15
- Slow cooked welsh lamb shoulder, smoked caponata, ricotta, anchovy salsa 16.5
- Grilled chorizo picante, parsnip purée & crisps, gremolata 10.5
- \* Tuscan wild boar ragu pappardelle, aged parmesan 13

## VEGETABLES

- Burrata pugliese, pistachio romesco, smoked cherry tomatoes 12
- \* Grilled king oyster mushroom, truffle potato, mushroom sauce, pickles 12.5
- Smoked heritage beetroot, vegan cheese, castelfranco salad, marcadona almonds, orange 10
- \* Grilled harissa cauliflower, hazelnuts, caramelised & pickled cauliflower, vegan aioli 11.5
- Courgette flower, whipped goat cheese, honey 8.5 (each)

## DESSERT

- Churros with cinnamon sugar & warm chocolate sauce 7.5
- Chocolate ganache, grilled & marinated fig, mascarpone chantilly 8
- \* Cheesecake, burnt orange jam, pistachio 7.5
- Vanilla affogato al caffe 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.