



SALT YARD GROUP



GROUP BOOKINGS & EVENTS







WHO WE ARE

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

The Salt Yard restaurant family was born out of a love of food and drink throughout Spain & Italy.

Let our dedicated chefs take you on a culinary adventure across Europe with stunning dishes developed with love & European inspired hand-picked wines.

A key part of the Urban Pubs & Bars group; our restaurants are the perfect place for work events, weddings, parties & family get-togethers.

We can't wait to welcome you to our little corner of the Mediterranean.





EMBER YARD

EMBER YARD SPECIALISES IN DISHES INSPIRED BY THE AMAZING WOOD-FIRED GRILLS OF SPAIN & ITALY.

Our chefs create exceptional small & large sharing plates. No fuss. No fanfare. Just flavour.

Located in the heart of Soho over two floors, including an exciting downstairs space known as *The Ember Bar*, a slick area in which to indulge on small plates over our impressive cocktail list. Relax into the electric & buzzy atmosphere; the perfect space to relax before an evening out or after a delicious dinner.

60 Berwick Street, London, W1F 8SU. 0207 439 8057



AA ROSETTE







EMBER BAR

EMBER BAR

Celebrate in style at Bar Ember, the perfect venue for private parties, situated in the trendy heart of Soho.

Ember bar provides an intimate setting for your special event. Sip on expertly crafted cocktails served by our skilled bartenders.

Capacity	42 seated 50 standing
Features	A/V System

THE JOSPER ROOM

With great wine and food in relaxed surroundings, the private room at Ember Yard is the perfect space to hold business meetings or more informal get-togethers.

Capacity	24 seated
Features	A/V System





50 SET MENU

Padron peppers

Charcuterie & cheese board

Chargrilled flatbread
with confit garlic butter

Pan fried prawns, black garlic,
prawn croquetas, chilli

Salted Spanish cod, wild garlic
velouté, cod emulsion, crispy
fish skin

Grilled purple sprouting broccoli,
piquillo pepper purée,
confit garlic, pangrattato

Rubia Gallega pinchos,
escalivada purée,
smoked piquillo pepper salsa

Pan fried duck breast,
guindilla salsa, sweetcorn purée,
dark chocolate jus

Patatas Bravas, aioli

Churros with cinnamon sugar
& warm chocolate sauce







75 SET MENU

Glass of bubbly on arrival

Padron peppers

Hand carved Ibérico de bellota

Chargrilled flatbread
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

Grilled lamb cannon fillet, burnt
aubergine, fresh green peas,
braised shallots

Chargrilled rib eye, chimichurri

Patatas bravas, aioli

Churros with cinnamon sugar
& warm chocolate sauce

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







CANAPE MENU

VEGAN

Miso roasted aubergine 3.5

Chargrilled sourdough with vegan nduja and vegan honey 3

Jerusalem artichoke, artichoke puree, pesto, candied walnuts 3

VEGETARIAN

Tempura of tenderstem broccoli, jalapeno aioli, pickled shallots 3

Wild mushroom croquetas, mushroom ketchup chestnut 2

FISH

Kataifi prawns with basil aioli 3.5

Tuna Tartare cone with avocado puree 4

Cod cheeks tempura, peperonata, paprika aioli 3.5

MEAT

Chorizo and padron pepper pinxtos 3.5

Jamon croqueta, aioli 2

Mini Ibericco pork burger 4.5

Chicken skewer with piquillo glaze 3

Subject to seasonal change





BOOKING INFO

- We can cater for all dietary requirements with advanced notice.
- Bespoke menus available.
- Drinks packages & sommelier-pickled wine pairing.
- For more details speak to our events manager bookings@saltyard.co.uk







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