



# SALT YARD GROUP



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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.







# SALT YARD

SALT YARD IS A TAPAS BAR & RESTAURANT SERVING SMALL PLATES THAT BRING THE BEST OF SPAIN & ITALY UNDER ONE ROOF.

Opening in 2005, & under the creative watch of our kitchen team, our dishes range from the intricate to the beautifully simple. Always evolving whilst staying close to our roots.

A short walk from Goodge St & Oxford Circus, Salt Yard is perfect for work lunches, celebrations or simply a lovely glass of chilled Bierzon Mencia at the bar.

54 Goodge Street, London, W1T 4NA. 0207 637 0657

Capacity

40 seated



AA ROSETTE



MICHELIN GUIDE







## £55 SET MENU

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Padron peppers

Charcuterie & cheese board

Chargrilled flatbread  
with confit garlic butter

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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

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Rubia Gallega pinchos,  
escalivada purée,  
smoked piquillo pepper salsa

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

Patatas Bravas, aioli

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Churros with cinnamon sugar  
& warm chocolate sauce

*Sample Menu*







## £75 SET MENU

Glass of bubbly on arrival

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Padron peppers

Hand carved Ibérico de bellota

Chargrilled flatbread  
with confit garlic butter

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Grilled Galician octopus carpaccio,  
peperonata, caper salsa

Yellowfin tuna, guindilla ajoblanco,  
pickled chilli, crispy shallots

Grilled asparagus, smoked  
almond, vegan charcoal aioli

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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

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Churros with cinnamon sugar  
& warm chocolate sauce

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

*Sample Menu*







# CANAPE MENU

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## VEGAN

Miso roasted aubergine

Chargrilled sourdough with vegan nduja and vegan honey

Jerusalem artichoke, artichoke puree, pesto, candied walnuts

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## VEGETARIAN

Tempura of tenderstem broccoli, jalapeno aioli, pickled shallots

Wild mushroom croquetas, mushroom ketchup chestnut

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## FISH

Kataifi prawns with basil aioli

Tuna Tartare cone with avocado puree

Cod cheeks tempura, peperonata, paprika aioli

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## MEAT

Chorizo and padron pepper pinxtos

Jamon croqueta, aioli

Mini Ibericco pork burger

Chicken skewer with piquillo glaze

*Sample Menu*



# SALT YARD GROUP

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