

SALT YARD

BOROUGH

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

BAR SNACKS

Padrón peppers 7.5
Jamon Iberico & Manchego croquetas 9
Boquerones in Arbequina olive oil 6
Patatas bravas, aioli, spicy tomato 7.5
Gordal olives, hot guindilla 5.5
Grilled flatbread, wild garlic butter 6.5
Marcona Almonds 5.5

COMPARTIR BOARDS

Our artesian selection of cheeses & charcuterie products from different regions of Italy & Spain.

Fisan Jamon Iberico

100% Jamon Iberico crafted by Cinco Jotas in Jabugo, Spain

SMALL 16 | LARGE 28

Cheese & Charcuterie

3 cheeses and 3 different cold cuts.
Served with pane carasau, quince jelly, hot guindillas

SMALL 20 | LARGE 30

SIGNATURE IBERICO SLIDER 8.5 (EA)

Salt Yard signature snack w/ chilli jam, aged Manchego, aioli, hot guindilla

ASADO DOMINGO 35PP

Spanish inspired Sunday roast cooked over charcoal grill

Minimum of 2 people

35-day dry aged sirloin from Hereford, Herefordshire

Josper corn-fed baby chicken

Chargrilled chorizo Chistora style

Iberico pork meatballs

Seasonal greens & mixed leaf salad

Pan con tomate

Tomato salad

Red wine gravy

Aioli & bravas sauce

TAPAS

Prawns pil pil with hot guindilla salsa verde 14.
Roasted queen scallop, morcilla butter & porcini peppers 9.5 (each)
Josper grilled corn fed baby chicken, herb garlic emulsion, watercress 13
Risotto iberico, slow cooked pork cheeks & jus 15
Cacio e pepe chargrilled cabbage & burnt lemon zest 12.5
Courgette flowers, enebro goat cheese & honey 13.5

DESSERT

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez 9
Churamisú 8.5
Basque cheesecake & smoked cherry puree 9
Affogato, vanilla gelato 5.5
Selection of gelati (3 scoops) 7.5

MARCO CORDARO - HEAD CHEF

CARMINE IENGO - GENERAL MANAGER

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.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY

SALT
YARD
GROUP 
@saltyardgroup

SALT YARD

BOROUGH

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

BREAD & CHEESE

Cheeses from Spain & Italy 20 D,(G,Sd)

Nero fumè

Capra

Rosemary Manchego

Grilled flatbread, wild garlic butter 6.5 G,(D)

BAR SNACKS

Ibérico & manchego croquetas 9 E,G,D,(Sd)

Padrón peppers 7.5 Df!

Gordal olives, hot guindilla (Sd) 5.5

Marcona almonds 5.5 N

Boquerones in Arbequina olive oil 6 F,Sd

Patatas bravas, alioli, & spicy tomato 7.5 (E,Sd), Ce, S Df!

CHARCUTERIE

Charcuterie selection 20 (Sd), N, E

Chorizo Magno 7 D

Lombata al pinot 7

Truffle Mortadella 7

Fisan Jamon Iberico 16/28 N*

SIGNATURE IBERICO SLIDER 8.5 (EA)

Salt Yard signature snack w/ chilli jam, aged Manchego, aioli, hot guindilla G, Sd, D, S, (E)

ASADO DOMINGO 35PP

Spanish inspired Sunday roast cooked over charcoal grill

Minimum of 2 people

35-day dry aged sirloin from Hereford, Herefordshire G* Sd, D*

Josper corn-fed baby chicken Sd

Chargrilled chorizo Chistora style Sd

Iberico pork meatballs Sd

Seasonal greens & mixed leaf salad Sd

Pan con tomate G, Sd

Iberico pork fat roast potato Sd

Tomato salad Sd

Red wine gravy Sd, D

Aioli & bravas sauce E, Sd, Df! (G*)

TAPAS

Prawns pil pil with hot guindilla salsa verde 14. C, Sd

Roasted queen scallop, morcilla butter & poporcini peppers 9.5 (each) D, Mo, Sd

Josper grilled corn fed baby chicken, herb garlic emulsion, watercress 13 Sd,(E), S

Risotto iberico, slow cooked pork cheeks & jus 15 Sd, D

Cacio e pepe chargrilled cabbage & burnt lemon zest 12.5 D, Sd

Courgette flowers, enebro goat cheese & honey 13.5 D, Df!

DESSERT

Chocolate mousse, amaretti & cricispy yougurt crumble, pedro ximenez 9 D, E, Sd, (G), S

Churasmisú 8.5 G,D, Sd, E, S

Basque cheesecake & smoked cherry puree 9 E, D, Sd

Selection of gelati (3 scoops) 7.5 (D,N,E) Affogato 5.5 (E, D, N)

A - Alcohol
C - Crustaceans
D - Dairy
Ce - Celery
G - Gluten

F - Fish
N - Nuts
P - Peanuts
E - Eggs
L - Lupin

Mo - Mollusc
Sd - Sulphur Dioxide
S - Soya
Mu - Mustard
Se - Sesame Seeds

Df! - Deep fried in the same oil
Pd - Pasteurised
PB - Pregnant Beware
*- Possible cross contamination
() - May be excluded

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