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
Spanish gordal olives 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 in shell, roe sauce, fresh peas, red currant 9.5 (each)
Josper grilled corn fed baby chicken, wild garlic emulsion, watercress 13
Lamb shouder slow cooked, ricotta, baby carrots & chimichurri sauce 17
Chargrilled hispi cabbage, ajo blanco, crispy harrissa marcona almonds 12.5
Courgette flower, enebro goat cheese & honey 9.5
Puglian burrata, isle of wight tomatoes & wild garlic pesto 12.5

DESSERT

Chocolate mousse, amaretti & crispy yogurt crumble, pedro ximenez 9
Churros & chocolate sauce 8
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. CONTACLESS & 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!

Spanish gordal olives (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 in shell, roe sauce, fresh peas, red currant 9.5 (each) D, Mo

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

Lamb shouder slow cooked, ricotta, baby carrots & chimichurri sauce 17 Sd, D

Chargrilled hispi cabbage, ajo blanco, crispy harrissa marcona almonds 12.5 G, N, Sd

Courgette flower, enebro goat cheese & honey 9.5 D, Df!

Puglian burrata, isle of wight tomatoes & wild garlic pesto 12.5 D, (N)

DESSERT

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

Churros & chocolate sauce 8 G, (D)

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	F - Fish	Mo - Mollusc	Df! - Deep fried in the same oil
C - Crustaceans	N - Nuts	Sd - Sulphur Dioxide	Pd - Pasteurised
D - Dairy	P - Peanuts	S - Soya	PB - Pregnant Beware
Ce - Celery	E - Eggs	Mu - Mustard	*- Possible cross contamination
G - Gluten	L - Lupin	Se - Sesame Seeds	() - May be excluded

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