

EMBER YARD

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

50 SET MENU

Tapas to share

Padron peppers

Charcuterie & cheese board (small)

Chargrilled flatbread with confit garlic butter

Pan fried prawns, black garlic,
prawn croquetas, chilli

Pan fried cod, jerusalem artichoke purée,
cavolo nero, n'duja

Grilled king oyster mushroom, truffle potato,
mushroom sauce, pickles

Grilled Bavette steak, burnt carrot purée,
tropea onion, crispy bone marrow

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

Patatas Bravas, aioli

Churros with cinnamon sugar & warm chocolate sauce

EMBER YARD

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

75 SET MENU

Tapas to share

Glass of bubbly on arrival

Padron peppers

Hand carved Iberico de bellota

Chargrilled flat bread with confit garlic butter

Cornish monkfish tempura, mojo rojo, grilled fennel, pickled onion salad

Yellowfin tuna, guindilla ajoblanco, pickled chilli, crispy shallots

Charcoal crab & lobster tortelloni, lobster bisque, monksbeard

Grilled harissa cauliflower, hazelnuts,
caramelised & pickled cauliflower, vegan aioli

Ibérico pluma, baby leek, pickled pear, smoked leek purée

Slow cooked Welsh lamb shoulder, smoked caponata, ricotta, anchovy salsa

Chargrilled aged sirloin 450-500g

Patatas bravas, aioli

Churros with cinnamon sugar & warm chocolate sauce

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