

EMBER YARD



LARGE PLATES TO SHARE

Bistecca Fiorentina £45.00

Hot Smoked Gloucester Old Spot Pork Belly with Basque Cider,
Smoked Apple and Oregano £22.50

TAPAS

FISH

Grilled New Caledonian Prawns with Majorcan Salt, Chilli, Garlic and Parsley £11.00

Smoked Bream Carpaccio with Bergamot, Coriander and Bottarga £6.25

Octopus with Pepperonata and Mojo Verde Alioli £8.25

Grilled Cornish Mackerel with Samphire, Clams and Amalfi Lemon £6.50

Cuttlefish with Roast Pumpkin, N'duja and Wild Oregano £7.25

MEAT

Grilled Ibérico Presa with Whipped Jamón Butter £8.75

Quince Glazed Ibérico Pork Ribs and Celeriac Purée £6.25

Smoked Basque Beef Burger with Idiazabal and Chorizo Ketchup £7.00

Grilled Salt Marsh Lamb, Roasted Aubergine and Salsa Verde £7.25

Free Range Chicken with Cipollini Onions, Wild Mushrooms and Guanciale £7.00

VEGETABLES

Seasonal Italian Greens with Chilli £5.25

Chargrilled Chicory with Vin Cotto £4.75

Roasted Garlic and Thyme Pink Fir Potatoes £4.00

Parsnip-Buttermilk Chips with Manchego £5.50

Wood Roasted Gratin of Root Vegetables, Smoked Ricotta and Idiazabal Cream £6.50

Courgette Flowers Stuffed with Goats' Cheese and Drizzled with Honey £7.95

Salad of Grilled William Pears, Castel Franco, Fresh Chestnuts
and Orange Dressing £6.25

EMBER YARD



SALT YARD COOKBOOK
FOOD & WINE
FROM SPAIN & ITALY
SIGNED COPY £30.00

BAR SNACKS

Grilled Flatbread with Honey, Thyme and Smoked Butter £2.95

Arbequina Olives £3.00

Guindillas £2.80

Padrón Peppers £4.25

Crispy Chipirones, Capers and Sage £3.25

Whipped Lardo Crostini with Guindilla £4.00

House Smoked Sherry Cask Anchovies £4.00

Smoked Chorizo Skewer

with Saffron Alioli (each) £2.50

Ibérico Pork Pinchos Morunos (each) £4.50

Ibérico Pork Fat Chips with Chorizo Ketchup £4.50

Gordal Olives with Goats' Curd, Orange and

Pistachio £2.75

CHARCUTERIE

Jamón Ibérico de Bellota, Aged 5 years, Castro y González, Castilla-Leon £15.50
(Salamanca, Castilla-Leon)

Italian Charcuterie Selection £12.00

Wild Boar (Tuscany), Finocchiona (Tuscany), Capocollo (Lazio)

Spanish Charcuterie Selection £12.00

Chorizo Ibérico (Salamanca), Salsichon Ibérico de Bellota (Salamanca), Morcon Castro (Salamanca)

CHEESE

Italian Selection £12.00

Pecorino il Grotta (Tuscany / Lazio, Ewes' Milk), Blu di Bufala (Lombardy, Mixed Milk), Barrique Erba
Cipollina (Tuscany, Cows' Milk), Caciottone (Valle del Piave, Goats' Milk)

Spanish Selection £12.00

Rosemary Manchego (La Mancha, Ewes' Milk), Garrotxa (Catalunya, Goats' Milk), Torta de Barros
(Extremadura, Ewes' Milk), Treviso Blue (Cantabria, Cows' Milk)

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PUDDINGS

Donuts, Quince Jam and Muscavado Custard £4.50
Moscatoel, Emilin, Lustau 50ml Glass £4.50

Tiramisu with Mascarpone and Lemon Ice Cream £5.95
Marsala Superiore Dolce, Curatolo, NV, 125ml Glass £5.25

Brown Butter Panna Cotta, Malaga Raisin Ice Cream and Spiced Biscuit £5.95
Frangelico, 50ml Glass £5.00

Grilled Pineapple, Pineapple Sorbet, Yoghurt Mousse and Pistachio £5.95
Kabir, Donnafugata 2009, 50ml Glass £6.00

Valrhona Chocolate Ganacha with Salted Caramel Cream £6.25
(Please note this dessert takes 10-15 minutes)
Pedro Ximenez, Fernando de Castilla, 50ml Glass £6.50

CHEESE

Italian Selection £12.00

*Pecorino il Grotta (Tuscany / Lazio, Ewes' Milk), Blu di Bufala (Lombardy, Mixed Milk),
Barrique Erba Cipollina (Tuscany, Cows' Milk), Caciottone (Valle del Piave, Goats' Milk)*

Spanish Selection £12.00

*Rosemary Manchego (La Mancha, Ewes' Milk), Garrotxa (Catalunya, Goats' Milk),
Torta de Barros (Extremadura, Ewes' Milk), Treviso Blue (Cantabria, Cows' Milk)*

Grilled Mahon with Honey and Baked Plum £5.95

(Menorca, Ewes' Milk)

Ask your server for our selection of coffees and specialist teas provided by The Bean Tea Company