

# EMBER YARD

SET MENU £48

## TO START

chargrilled flatbread with black olive butter  
jamón ibérico de bellota  
italian & spanish cheese selection

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## TAPAS TO SHARE

fried burrata, balsamic heritage tomatoes, fresh basil  
prawn tempura, tomato & piquillo pepper chutney, white chicory  
gin & lime cured sea trout, pickled cucumber, avocado, horseradish cream

chargrilled galician octopus, green herb sauce, pepperonata & chickpea fritter  
aubergine skewers, peanut satay, aubergine croquetas, pickled onion & vegan aioli  
roast delicata pumpkin, parmesan cream, spicy pumpkin seeds

ibérico secreto, romesco sauce, spicy gremolata  
roast chicken breast, chestnut bisque, caramelised shallot, wild mushrooms  
patatas bravas with aioli

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## DESSERTS TO SHARE

chocolate mousse, cardamom biscuit, chantilly cream, poached pear  
churros with cinnamon sugar & warm chocolate sauce

Allergen menu available upon request.

A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.  
An optional £1 will be added to your bill. This is donated to Cardinal Hume, a support centre  
for homeless people and families in need.