

SALT YARD

TO START

padrón peppers
chargrilled flatbread with herb butter
selection of charcuterie

MAIN TAPAS TO SHARE

confit cod with beluga lentils, guanciale & caramelised peppers
fried squid with crispy arroz negro & smoked paprika aioli
citrus cured trout, sicilian blood orange, fennel, bergamot dressing

shoulder of lamb, chargrilled caesar salad and anchovy jus
chorizo poached in red wine, aioli and grilled flatbread
jamon iberico & manchego croquetas

courgette flower, goat's cheese, blossom honey
marinated heritage beetroots, castelfranco leaves & hazelnut dressing
patatas bravas, aioli, pickled red onion, aged manchego

DESSERTS TO SHARE

churros, warm chocolate sauce, candied hazelnuts
panettone, mascarpone ice cream, blackberries, coffee & maple syrup
selection of sorbet & gelato

Allergen information available upon request.

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER

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