

SALT YARD

TO START

padrón peppers
chargrilled flatbread with herb butter
jamon Iberico & manchego croquetas
jamón ibérico de bellota

MAIN TAPAS TO SHARE

gambas pil pil, garlic, chilli, olive oil
seabass a la plancha with confit salsify, mussel velouté & sea vegetables
citrus cured trout, sicilian orange, fennel & bergamot dressing

grilled haunch of venison, roasted delicata pumpkin, brussel sprout pesto
chorizo poached in red wine, aioli and grilled flatbread
duroc pork belly, cherry & balsamic reduction, crispy pork skin

courgette flower, goat's cheese, blossom honey
burratina from puglia, pickled mushrooms, grilled artichoke with truffle
dressing
truffle mac and cheese

DESSERTS TO SHARE

almond tart, amaretto chantilly cream & quince puree
churros, warm chocolate sauce, candied hazelnuts
selection of sorbet & gelato

Allergen information available upon request.

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER

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