

SALT YARD

CHEESE

three manchegos
& membrillo 12 D,E,(G), Pb

oro rosso blue 6 D,(G)

pecorino cacio di bosco 6 D,(G)

robiola rocchetta 6 D,(G)

cheese selection £15 D,(G)

BAR SNACKS

chargrilled flatbread with
herb butter 5 G,(D),N*

padrón peppers 5.5

nocellara olives 4.5 Sd

salted marcona almonds 4.5 N

boquerones 5.5 Sd,F

CHARCUTERIE

jamón ibérico de bellota 12/24 N*
aged 5 years

lomo 7

smoked cecina 7

coppa 7

truffle mortadella 7

charcuterie selection 18 N*
*(jamón ibérico, lomo, coppa, smoked
cecina, truffle mortadella)*

FISH

gambas pil pil, garlic, chilli, olive oil 13 C

grilled octopus with saffron potatoes, escalivada puree & pickled green courgettes 11 Mo, Sd

seared loch duart salmon with bergamot dressing, pickled red onion & tonnato sauce 10 (D), (Sd), (Mu), (Se), F, Pb

pan fried hake with smoked tomato, confit spring onions & salsa verde 12 F, A, Sd

crispy arroz negro, fried squid & smoked paprika aioli 9 D, Sd, E, Mo, C,

MEAT

jamón ibérico & manchego croquetas 7 E, D, Sd, Ce

cannon of lamb with burnt aubergine, caramelised shallot & gooseberry salsa 16 Sd, D, Se, Pb

grilled chorizo, spiced chickpea puree, goat's cheese mousse & grilled pepper salsa 9.5 D, Sd, Se

pan fried duck breast with caramelised carrot puree, roasted baby carrots & green strawberries 12.5 Sd, S, Pb

confit iberico secreto pintxos with whipped manchego cheese & iberico jus 11 D, E, A, Sd

VEGETABLES

truffled mac and cheese 9 D, G, E

courgette flower, goat's cheese, blossom honey 8 (each) D, E

confit white & grilled green asparagus with velouté & pangrattato 10.5 D, Sd, A

burrata with broccoli pesto, pickled beetroots, hazelnut & beetroot dressing 11 D, N, Sd

grilled artichoke hearts with ajo blanco, capers & pistachio salsa 9.5 N, Sd (vegan)

patatas bravas, aioli, pickled red onion, aged manchego 7 (D), Ce, (E)

classic tortilla (cooked to order) 7 E, Pb

PUDDINGS

churros, warm chocolate sauce, candied hazelnuts 7.5 G, (N)

almond cake with burnt strawberry jam & yoghurt sorbet 7.5 D, E, N, Sd

crema catalana cheesecake with burnt orange marmalade and pistachio tuile 7.5 D, N, Sd

A - Alcohol
C - Crustaceans
D - Dairy
Ce - Celery
G - Gluten
F - Fish
N - Nuts

P - Peanuts
E - Eggs
L - Lupin
Mo - Mollusc
Sd - Sulphur Dioxide
S - Soya
Mu - Mustard

Se - Sesame Seeds
Df! - Deep fried in the same oil
PB - Pregnant Beware
*- Possible cross contamination
() - May be excluded