



SALT YARD GROUP



GROUP BOOKINGS & EVENTS







WHO WE ARE

CASUAL FINE DINING IN THE HEART OF LONDON, INSPIRED BY THE FLAVOURS OF SPAIN & ITALY.

The Salt Yard restaurant family was born out of a love of food and drink throughout Spain & Italy.

Let our dedicated chefs take you on a culinary adventure across Europe with stunning dishes developed with love & European inspired hand-picked wines.

A key part of the Urban Pubs & Bars group; our restaurants are the perfect place for work events, weddings, parties & family get-togethers.

We can't wait to welcome you to our little corner of the Mediterranean.







SALT YARD BOROUGH

**BRINGING STUNNING
SPANISH & ITALIAN TAPAS
DISHES TO THE HUSTLE &
BUSTLE OF BOROUGH.**

A stone's throw from the famous Borough market. Escape the crowds & enjoy beautifully crafted authentic small plates using the very best seasonal ingredients, a stunning regionally selected wine list with our talented bartenders serving up the best cocktails in the area.

**New Hibernia House, Winchester
Walk, SE1 9AG. 0208 161 0171**

Capacity	43 seated 50 standing
Features	Private Bar



AA ROSETTE





£55 SET MENU

Padron peppers

Charcuterie & cheese board

Chargrilled flatbread
with confit garlic butter

Pan fried prawns, black garlic,
prawn croquetas, chilli

Salted Spanish cod, wild garlic
velouté, cod emulsion, crispy
fish skin

Grilled purple sprouting broccoli,
piquillo pepper purée,
confit garlic, pangrattato

Rubia Gallega pinchos,
escalivada purée,
smoked piquillo pepper salsa

Pan fried duck breast,
guindilla salsa, sweetcorn purée,
dark chocolate jus

Patatas Bravas, aioli

Churros with cinnamon sugar
& warm chocolate sauce

Sample Menu







£75 SET MENU

Glass of bubbly on arrival

Padron peppers

Hand carved Ibérico de bellota

Chargrilled flatbread
with confit garlic butter

Grilled Galician octopus carpaccio,
peperonata, caper salsa

Yellowfin tuna, guindilla ajoblanco,
pickled chilli, crispy shallots

Grilled asparagus, smoked
almond, vegan charcoal aioli

Grilled Secreto Ibérico, romesco,
spicy gremolata, hazelnuts

Grilled lamb cannon fillet, burnt
aubergine, fresh green peas,
braised shallots

Chargrilled rib eye, chimichurri

Patatas bravas, aioli

Churros with cinnamon sugar
& warm chocolate sauce

Chocolate mousse, Fior di Latte
ice cream, smoked sea salt,
lemon thyme

Sample Menu







CANAPE MENU

VEGAN

Miso roasted aubergine

Chargrilled sourdough with vegan nduja and vegan honey

Jerusalem artichoke, artichoke puree, pesto, candied walnuts

VEGETARIAN

Tempura of tenderstem broccoli, jalapeno aioli, pickled shallots

Wild mushroom croquetas, mushroom ketchup chestnut

FISH

Kataifi prawns with basil aioli

Tuna Tartare cone with avocado puree

Cod cheeks tempura, peperonata, paprika aioli

MEAT

Chorizo and padron pepper pinxtos

Jamon croqueta, aioli

Mini Ibericco pork burger

Chicken skewer with piquillo glaze

Sample Menu



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