

EMBER YARD



TO START

Nocellara del Belice Olives

Padrón Peppers

Grilled Flatbread with Honey, Thyme and Smoked Butter

A Selection of Italian and Spanish Charcuterie and Cheese

TAPAS

Smoked Bream Carpaccio with Pomegranate, Coriander and Bottarga

Grilled Cornish Mackerel with Warm Mussel Escabeche, Piquillo and Sea Purslane

Chargrilled Squid with Pancetta, Peas and Chilli

Grilled Ibérico Presa with Whipped Jamón Butter

Quince Glazed Ibérico Pork Ribs and Celeriac Purée

Oak Smoked Beef Bavette with Cauliflower Purée, Chargrilled Tropea Onions, Shallot and Jamón Vinaigrette

Heirloom Tomato and Kohlrabi Salad with Caper, Shallot and Smoked Almonds

Ibérico Pork Fat Chips with Chorizo Ketchup

Courgette Flowers Stuffed with Goats' Cheese and Drizzled with Honey

Broad Bean, Smoked Ricotta and Mint Croquettes with Wild Garlic Pesto

DESSERTS

Grilled Pineapple, Pineapple Sorbet, Yoghurt Mousse and Pistachio

Warm Chocolate and Turrón Brownie with Cherries and Rosemary Cream

Orange and Almond Cake with Crema Catalana Ice Cream and Saffron Meringue

Muscovado Panna Cotta with Thyme Shortbread, Milk Sorbet and Lemon

White Chocolate Mousse, Pickled Loquats, Honeycomb and Mint

Ember Yard is proud to support Street Smart. An optional £1 will be added to your bill, please ask for more detail.

All our dishes may contain nuts. Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 12.5% service charge will be added to your bill.

This will be shared amongst all staff.