

EMBER YARD

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

75 SET MENU

Tapas to share

Glass of bubbly on arrival

Padron peppers

Chargrilled flat bread with confit garlic butter

5J Jamón Ibérico

Grilled Galician octopus, peperonata, caper salsa

Loch Duart Salmon, avocado, radish, bergamot dressing

Delica pumpkin, Picos blue,
pickled Castelfranco, walnuts

Grilled presa, romesco, spicy gremolata, hazelnuts

Josper grilled lamb rump, cavolo nero,
Borretane onion, lamb jus

Chargrilled sirloin, chimichurri

Patatas bravas, aioli

Churros with cinnamon sugar & warm chocolate sauce

Dark chocolate mousse, olive oil, smoked sea salt



ALLERGEN INFORMATION AVAILABLE UPON REQUEST.

We cannot guarantee the absence of traces of nuts and other allergens due to not having a separate allergen preparation area.
A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.

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