



Ham Yard Bar and Restaurant Menu

<https://menulist.menu>

One Ham Yard London, W1D 7DT, United Kingdom
(+44)2036421007 - <http://www.hamyardhotel.com/>

The menu of Ham Yard Bar and Restaurant from London includes 360 menus. On average, **menus or drinks on the menu** cost about £16. The categories can be viewed on the menu below. What [Mason Cox](#) likes about Ham Yard Bar and Restaurant:

We had a fabulous time. The only comment is that the service was excellent, but it's not a place for a rushed meal. It's a place for a leisurely lunch, to savour the food. [read more](#). In pleasant weather you can even be served in the outdoor area, And into the accessible rooms also come visitors with wheelchairs or physical limitations. What [Carole Cooper](#) doesn't like about Ham Yard Bar and Restaurant:

Great cocktail menu we had a delicious concoctions as both aperitifs and digestives which were fabulous! An extensive wine list with some great options, we enjoyed a really lovely Chablis. A very imaginative food menu, the monkfish Wellington was a hit with us! Everything we ate was delicious. Friendly and attentive staff made for an all round wonderful experience. Would definitely recommend. [read more](#). A roundtrip through Great Britain without getting on a plane is absolutely possible when it comes to culinary delights: Ham Yard Bar and Restaurant in London traditionally shines for instance with Fish and Chips, mashed potatoes or roast with Yorkshire Pudding and for dessert a sweet Trifle, At the bar, you can unwind with a *cool beer* or other alcoholic and non-alcoholic drinks. There are also scrumptious dishes typical for Europe, Also, the visitors of the restaurant love the comprehensive variety of various **coffee and tea specialities** that the restaurant has to offer.

Ham Yard Bar and Restaurant Menu



Salads

GRILLED HALLOUMI

Eggy things

EGGS FLORENTINE

Starters & Salads

FRENCH FRIES £5

Fish

DOVER SOLE 16OZ £45

Little things

SCONES £7

Cocktails

ITALIAN 75 £15

Spirits

SELECT APERITIVO £9

Appetizer

SELECTION OF ARTISANAL CHEESE £16

Asiatische Getränke

ASAHI £6

American Food

EGGS BENEDICT

Happy Hour

CHARLIE CHAPLIN £14

Beers

LUCKY SAINT 0.5 £6

Schwarze Tees

EARL GREY £5

Wodka

KETEL ONE £14

Whiskey

JOHNNIE WALKER BLACK LABEL £11

Absolut Raspberri XXL

WILD BERRY £7

Aperitifs

BELSAZAR ROSE £9

Tea

FRESH MINT £5

For the Table

SPICED MIXED NUTS £5

Breakfast Menu

ENGLISH BREAKFAST £5

Small Bites

FINGER SANDWICHES £7

Coffee and Tea

ENGLISH BREAKFAST TEA

Ham Yard Bar and Restaurant Menu



Specialty

GEORGE T. STAGG BOURBON £40

Bourbon

WOODFORD RESERVE £11

American Pancakes

STRAWBERRIES CREAM £16

Specialty Drinks

TURMERIC LATTE £6

Teas

FRESH LEMON AND GINGER £5

Brunch Feast

EGGS ROYALE

Aperitif / Aromatized Wine / Bitter

BITTER DEL PROFESSORE £9

Calvados

LEMORTON 1979 £65

Blended Whisky

CHIVAS REGAL ROYAL SALUTE £30

Rye Whiskey

WHISTLE PIG RYE 10 £20

Speyside

GLENFIDDICH 21 £38

Mezcal

SANTO DI PIEDRA MEZCAL £19

Hot Drink

HOT CHOCOLATE £5

To Nibble

BLACK PUDDING CHORIZO

White Tea

SILVER NEEDLE £7

England

SALCOMBE ROSÉ £13

Black Teas

BOURBON VANILLA £7

Tequila and Mezcal

QUIQUIRIQUI MATALAN MEZCAL £11

Irish

MIDLETON VERY RARE £35

Japanese

HIBIKI HARMONY £18

Fizzy

BITTERS

Ham Yard Bar and Restaurant Menu



Vermouth

COCCHI DI TORINO £7

gold

MOUNT GAY BLACK BARREL £12

Islay

BRUICHLADDICH, THE CLASSIC LADDIE £13

Highlands & Speyside

DALMORE KING ALEXANDER £45

World Whiskey

NIKKA YOICHI £22

House of Suntory

HAKU £14

Lighter

AVOCADO ON RYE £10

Bourbon & Rye

SAZERAC RYE £13

The Gin Rack

GARNISH

Krug

KRUG GRANDE CUVÉE NV

Agave Bar

ILEGAL REPOSADO MEZCAL £17

Whiskey & Scotch

CHIVAS 18 £18

Per La Tavola

SALT BAKED CELERIAC

Dark Rum

EL DORADO 15 £15

Classic Afternoon Tea

MINI CAKE SELECTION £13

Vallee De La Marne

FRANCK PASCAL, FLUENCE, BRUT NATURE NV

Tequila & Mescal

DON JULIO 1942 £45

Delicate & Floral

DALWHINNIE 15 £14

Gins do Cacau

LE TRIBUTE £15

Japan & Taiwan

KAVALAN CONCERTMASTER £17

Don Q

DON Q GOLD £10

Orkney

HIGHLAND PARK 18 £32

Ham Yard Bar and Restaurant Menu



XO

HINE ANTIQUE XO £35

By Wedgwood

MYTHICAL CREATURES £7

Hard Liquor

MONTELOBOS MEZCAL JOVEN £13

Scotch Flights

MACALLAN 18 £60

Japanese Whiskeys

YAMAZAKI 18 £75

Black Tea Blends

LAPSANG SOUCHONG £7

A Choice of

SALCOMBE GIN ROSE £13

World Whiskeys

MACKMYRA SVENSK ROK £23

Hennessy Journey

HENNESSY RICHARD

Vodka - 50ml

CHASE POTATO £15

Vermutes

BELSAZAR WHITE £9

Ode to Robert

ODE TO ROBERT

Pmd Tea's by the Pot

ROOIBOS £7

Digestivii

VERMOUTH

Coffee, Tea, Chocolate

WHITE JASMINE £7

Straight Black

SECOND FLUSH DARJEELING £5

Non alcoholic drinks

GINGER ALE £3

TONIC £3

Alcoholic Drinks

TANQUERAY £14

JACK DANIEL'S £9

Extras

CREAMED POTATOES £5

CUMBERLAND SAUSAGE

Hot drinks

MACCHIATO £5

TEA

Ham Yard Bar and Restaurant Menu



Dessert Wine

VIN SANTO COLLI DELL'ETRURIA
CENTRALE, BUCCIA NERA, TUSCANY,
ITALY 2013

AISTHESIE, ROUSSET-PEYRAGUEY,
SAUTERNES, FRANCE 2010

Champagne and Sparkling

VEUVE CLICQUOT PONSARDIN YELLOW
LABEL BRUT NV

BILLECART-SALMON ROSÉ NV

CORDIALS

LILLET BLANC £8

LILLET ROUGE £8

Armagnac

SIGOGNAC 10 £13

SIGOGNAC 50 £135

Orange Wine

SEÑOR TALOS, SCIONS OF SINAI,
COASTAL REGION, SOUTH AFRICA 2020

OGRADE, SKERK, FRIULI, ITALY 2019

Rich & Full Bodied

GLENFIDDICH 15 £15

DALMORE 15 £18

Appetisers to Share

WHISKY GLAZED CONFIT ANGUS BEEF
RIB

HOT SMOKED SALMON, KELP SCONE

Cullen Skink

HAGGIS WITH NEEPS AND TATTIES

POACHED RHUBARB CRANACHAN

Beer, Cider, Ale

LITTLE VICTORIES SESSION IPA £7

SKYLARK CIDER £7

Small Grower's Champagne

ROSÉ DE MEUNIER EXTRA BRUT,
LAHERTE FRÈRES NV

FIDÈLE, BLANC DE NOIRS, VOUETTE ET
SORBÉE 2018

Restaurant Category

GLUTEN FREE

COCKTAIL

Dishes are prepared with

AVOCADO

SPINACH

Porridge

ORGANIC ROLLED AND JUMBO OATS

PREPARED WITH YOUR CHOICE OF
MILK, WATER OR CREAM

MIXED BERRIES, BANANA, HONEY,
MAPLE SYRUP, BROWN SUGAR AND
SEEDS

Classics

CHICKEN SCHNITZEL, FRIED DUCK
EGG, LEMON, CAPERS £26

Ham Yard Bar and Restaurant Menu



SMOKED HADDOCK AND SALMON
FISH CAKE, POACHED EGG,
HOLLANDAISE £22

ANGUS AGED RIBEYE 10OZ £40

Vodka

BROKEN CLOCK £14

BELVEDERE SMOGORY FOREST £20

CRYSTAL HEAD £17

Rosé Wine

L' ÉCORCE BUISSONNIÈRE, CÔTES DE
PROVENCE, FRANCE 2020

RIFLESSO ROSI, EUGENIO ROSI,
TRENTINO, ITALY 2020

CLOS CIBONNE, ROSÉ CRU CLASSÉ,
'TRADITION ' , CÔTES DE PROVENCE,
FRANCE 2020

Cognac

REMY MARTIN 1738 £13

MARTEL CORDON BLEU £35

LOUIS XIII

Single Malt

ARDBEG UIEGEDAIL £18

BOWMORE 25 £110

GLENFARCLAS 15 £14

Champagne & Sparkling Wine

CRÉMANT DE LOIRE, DOMAINE
VEILLOUX, FRANCE NV £11

RATHFINNY ROSÉ, SUSSEX 2018 £14

BILLECART-SALMON ROSÉ,
CHAMPAGNE NV £22

Scotch

LAPHROAIG QUARTER CASK £15

MACALLAN 25 £180

JOHNNIE WALKER BLUE LABEL £40

Desserts to Share

RHUBARB AND CUSTARD ÉCLAIR

RASPBERRY, LYCHEE AND ROSE
MOUSSE

DARK CHOCOLATE AND PASSION FRUIT
MACARON TO TAKE HOME

Non Alcoholic Cocktails

WE JAMMIN' £11

RIGHT DIRECTION £11

UN POQUITO PICANTE £11

Uncategorized

RUSSIAN BLEND (LADY GREY) £7

GINGER AND APPLE JUICE SHOT £3

SALTED CARAMEL BONBON

Tequila

VIVIR BLANCO £11

VIVIR AÑEJO £13

JOSE CUERVO RÉSERVA DE LA
FAMILIA £23

DON JULIO ANEJO £18

Sparkling Cocktails

HOLY BUBBLE £15

Ham Yard Bar and Restaurant Menu



THE ANSWER?	£15
HAM YARD SPRITZ	£13
(RE)FRESCA	£14

By My Cup of Tea

HALMARI ASSAM	£7
PURE GREEN MAO FENG	£7
EGYPTIAN CHAMOMILE	£7
SUMMER MINT	£7

Soft drinks



COCA-COLA	£4
DIET COKE	£4
BELU STILL WATER	£6
BELU SPARKLING WATER	£6
LEMONADE	£3

Champagne

PIERRE MIGNON, GRANDE RÉSERVE, PREMIER CRU NV
RUINART BLANC DE BLANCS NV
DOM PERIGNON 2012
DOM PÉRIGNON VINTAGE ROSÉ 2008
LOUIS ROEDERER CRISTAL 2013
VEUVE CLICQUOT ROSÉ NV

Coffee

ESPRESSO	£4
DOUBLE ESPRESSO	£5
CAPPUCCINO	£5
FLAT WHITE COFFEE	£5
MOCHA	£5
CAFE LATTE	£5

Signature Cocktails

HAM YARD TONIC	£13
FIRE PROOF	£14
YOU GOT THE BLUES	£17
DON'T BE FOOLED	£15
WRONG DIRECTION	£16
NOT A RUSTY NAIL	£16

Appetisers

FLOURISH BAKERY ANCIENT GRAIN LOAF, NETHEREND FARM BUTTER	£5
WHIPPED SALT COD, HERB OIL, SEA SALT CRACKERS	£6
OX CHEEK CROQUETTES, PICKLED WALNUT KETCHUP, HORSERADISH	£8
SHAVED SPIKY ARTICHOKE, LEMON, CUMIN SALT, PISTACHIO	£8
WHIPPED SALT COD, SEEDED CRACKERS	£6
SPICY ARTICHOKE, LEMON, CUMIN SALT WITH ARBEQUINA OLIVE OIL	£8

Rum

MOUNT GAY ECLIPSE	£10
BACARDÍ 8	£10
ALUNA COCONUT RUM	£9
BACARDI ANEJO CUATRO	£10
MOUNT GAY XO	£14
EL DORADO 21	£22
DON Q EXTRA ANEJO	£15

Sparkling

RATHFINNY CLASSIC CUVÉE, SUSSEX, ENGLAND 2017
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Ham Yard Bar and Restaurant Menu



CRÉMANT DE LOIRE, DOMAINE
VEILLOUX, CHEVERNY, FRANCE NV

TRADICIONAL, COLET, PENEDÈS, SPAIN
2017

VATUA! ROSÉ, COLET, PENEDÈS, SPAIN
2018

RATHFINNY ROSÉ, SUSSEX, ENGLAND
2016

RATHFINNY BLANC DE NOIRS, SUSSEX,
ENGLAND 2017

RATHFINNY ROSÉ, SUSSEX, ENGLAND
2017

Drinks

AVOCADO, SPINACH, CELERY,
APPLE AND CUCUMBER JUICE £5

CARROT, BLOOD ORANGE AND
GINGER JUICE £5

BANANA, STRAWBERRY, BASIL,
MAPLE SYRUP AND OAT MILK
SMOOTHIE £5

TURMERIC ENERGY SMOOTHIE £5

FRESHLY SQUEEZED ORANGE OR
GRAPEFRUIT JUICE £5

COFFEE AND TEA

BLACK MARGARITA £15

SPECIALITY TEA AND INFUSIONS

Mains

MONKFISH WELLINGTON,
WATERCRESS, CHICKEN GRAVY £36

WOODLAND MUSHROOMS,
CREAMED POLENTA, BLACK
TRUFFLE AND CRISPY SAGE £28

ROAST RED DEER VENISON,
CELERIAC, QUINCE, BLACK
CABBAGE AND PICKLED
BLACKBERRIES £32

BAKED CAULIFLOWER,
BUCKWHEAT, GRUMOLO LEAF,
PICKLED SHALLOTS AND SAGE £24

POACHED BRILL, PURPLE
SPROUTING BROCCOLI, SEA BEETS
AND BOTTARGA £32

PAPPARDELLE, BEEF SHIN AND
TOMATO RAGÙ, CHILLI AND
OREGANO £16

ROAST PHEASANT CROWN, SHARPHAM
PARK SPELT BARLEY, BLACK GARLIC,
KALE

CHALKSTREAM TROUT, SHELLFISH
BISQUE, CIME DI RAPA, FENNEL

POTATO GNOCCHI, DELICA PUMPKIN,
SAGE, RICOTTA, PUMPKIN SEEDS

Low Sugar Afternoon Tea

BARBER'S CHEDDAR, APPLE CHUTNEY
ON BROWN

EGG MAYONNAISE, WATERCRESS ON
GRANARY

RARE ROAST BEEF, TEWKESBURY
MUSTARD ON ROSEMARY BLOOMER

SPINACH, NUTMEG AND RICOTTA ROLL

SEAWEED SCONE, SMOKED AND ROAST
SALMON, KETA CAVIAR, CRÈME
FRAÎCHE

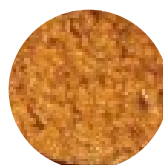
BLOOD ORANGE AND WHITE
CHOCOLATE PAVLOVA

YORKSHIRE RHUBARB AND FIVE SPICE
MACARON

DARK CHOCOLATE AND VANILLA
MARBLE CAKE

PRALINE AND MANDARIN DELICE

Side dishes



BUTTERED SPROUT
TOPS, CHESTNUTS,
PANCETTA £5

Ham Yard Bar and Restaurant Menu



ROAST WINTER ROOT VEGETABLES, ROSEMARY AND HONEY	£5
SPINACH, CHILLI AND GARLIC	£5
SEASONAL BITTER LEAVES, GRAPE MUSTARD AND MAPLE DRESSING	£5
BUTTERED SPROUT TOPS, CHESTNUTS AND PANCETTA	£5
ROAST WINTER ROOT VEGETABLES, ROSEMARY AND LONDON HONEY	£5
SEASONAL BITTER LEAVES, GRAPE MUSTARD AND MAPLE DRESSING	£5
SAUTEED POTATOES	
BAKED BEANS	
ROASTED JANUARY KING CABBAGE	

Dessert

LEMON TART, CRÈME FRAÎCHE	£10
VANILLA CHEESECAKE, MANDARIN AND BLOOD ORANGE	£10
ORIGINAL BEAN CHOCOLATE FONDANT, CARAMELISED POPCORN, MILK ICE CREAM	£10
MONT BLANC SUNDAE WITH CHESTNUTS AND CHANTILLY	£10
PAIN PERDU, PEAR AND VANILLA ICE CREAM	£10
BAKED TUNWORTH WITH CHARDONNAY JELLY TO SHARE	£36
CHOCOLATE BROWNIE SUNDAE	£10
SACHERTORTE, CHOCOLATE CHANTILLY CREAM	
APPLE AND RHUBARB CRUMBLE, TOASTED OATS, RHUBARB 'ICE CREAM '	
DAILY CHEESE, SEEDED CRACKERS, HONEY	

Starters

JERUSALEM ARTICHOKE AND CHESTNUT SOUP, WINTER BLACK TRUFFLE	£10
CHICKEN LIVER PARFAIT, FIG AND APPLE CHUTNEY, TOASTED BRIOCHE	£16
SMOKED HADDOCK SCOTCH EGG, BUTTER CRAB CURRY, LIME AND COCONUT SAMBAL	£16
AGED BEEF TARTARE, GRILLED SOURDOUGH, CURED EGG	£18
HERITAGE SQUASH, CELERY, WALNUT AND 'FETA '	£12
HONEY GLAZED GOAT'S CHEESE, CRAPAUDINE BEETROOTS, TARDIVO	£14
HAND CARVED ALFRED ENDERBY SMOKED SALMON, LEMON, EGG, PICKLED CUCUMBER, CAPERS, CRÈME FRAÎCHE AND SOURDOUGH TOAST	£24
GORDAL OLIVES	£6
MUSSEL AND SAFFRON BROTH, SEA VEGETABLES, CHILLI OIL	
WINTER TOMATO AND ROSCOFF ONION TARTE FINE, SHEEP'S MILK LABNEH	
HOT POTTED JACOB'S LADDER BEEF RIB, YORKSHIRE PUDDING, RHUBARB KETCHUP	

Breakfast

TOAST, PRESERVES	£5
CROISSANT DANISH	£5
GRANOLA, YOGHURT AND BERRIES	£9
PANCAKES, MAPLE SYRUP AND BUTTER	£10
FRENCH TOAST WITH BANANAS, MAPLE SYRUP AND YOGHURT	£14

Ham Yard Bar and Restaurant Menu



TOASTED BAGEL, SMOKED SALMON, CREAM CHEESE, AVOCADO AND RED ONION £15

CLEY SMOKEHOUSE KIPPER WITH LEMON AND HERB BUTTER £13

ALFRED ENDERBY SMOKED SALMON AND SCRAMBLED EGGS, RYE TOAST £18

EGGS AS YOU LIKE, ON TOAST £12

BOILED EGGS WITH SOLDIERS £12

OMELETTE OF YOUR CHOICE £14

BREAKFAST TABLE £19

Gin



STAR OF BOMBAY £15

PORTOBELLO ROAD £14

ROKU £14

SIPSMITH £14

SIPSMITH VJOP £15

MONKEY 47 £21

WHITLEY NEIL £14

BEEFEATER 24 £14

PLYMOUTH NAVY STRENGTH £15

GIN MARE £16

HAYMANS OLD TOM £14

JUNIPERO £15

OXLEY £18

TANQUERAY 10 £15

THE BOTANIST £15

HEPPLE £15

SALCOMBE £13

SALCOMBE GIN £13

ROKU GIN £12

HENDRICK'S £11

Main

CHATEAUBRIAND TO SHARE £98

HAM YARD PICKLES

BEAL'S FARM CHARCUTERIE, PICKLES, CRACKER BREAD £22

RAW SEASONAL VEGETABLES WITH BEETROOT HUMMUS £10

'NDUJA MUSSELS ON BEEF DRIPPING TOAST £9

KOREAN FRIED CAULIFLOWER, SPRING ONIONS, FERMENTED CHILLI £7

CONFIT CHICKEN WINGS, BLUE CHEESE DRESSING, SMOKED PAPRIKA, CELERY £9

SMOKED HAM AND CHEDDAR MELT £14

VEAL, PORK AND FENNEL 'POLPETTE ' SLIDER, AGED PARMESAN, BITTER LEAVES £6

BUTTERED LEEK AND AGED COMTÉ MELT £14

LOBSTER BRIDGE ROLL, THERMIDOR SAUCE, TRUFFLE CRISPS £10

SCONES WITH CLOTTED CREAM AND PRESERVES

BUBBLE AND SQUEAK

BARBEQUED SCOTTISH LANGOUSTINES, CITRUS AND ALEPPO CHILLI

TEMA ARTICHOKEs, PISTACHIO AND AGED PARMESAN

ANGUS BEEF TARTARE, CURED EGG YOLK

ROAST SKREI COD, SPICED SHELLFISH BISQUE, PURPLE SPROUTING BROCCOLI

BAKED SCALLOPS, VERMOUTH, EXMOOR CAVIAR, COASTAL VEGETABLES

MANDARIN AND BLOOD ORANGE SORBET

Ham Yard Bar and Restaurant Menu



BEEF WELLINGTON, WOODLAND MUSHROOMS, CELERIAC, ROASTED HERITAGE CARROTS

SALT BAKED CELERIAC WELLINGTON, CAVOLO NERO, BLACK TRUFFLE, SALSA VERDE

White wine

LA CABANE PINOT BLANC, LÉON BOESCH, ALSACE, FRANCE 2019

GRÜNER VELTLINER, KLASSIK ARTNER, CARNUNTUM, AUSTRIA 2020

A VEREDAS, NESTARES EGUIZABAL, RIOJA, SPAIN 2018

DEEP DOWN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2021

SASSI BIANCO TREBBIANO, LORETO APRUTINO, ABRUZZO, ITALY 2020

VERSANTE NORD BIANCO, EDUARDO TORRES ACOSTA, SICILY, ITALY 2020

KALLSTADTER RIESLING TROCKEN, KOEHLER-RUPRECHT, PFALZ, GERMANY 2020

ULTREIA GODELLO, RAÚL PÉREZ, BIERZO, SPAIN 2019

GAINZTA TXAKOLINA, GETARIAKO TXAKOLINA, SPAIN 2020

POUILLY-FUISSÉ ALLIANCE, DANIEL JARAUD BARAUD, BURGUNDY, FRANCE 2018

ALBARIÑO O CASAL, BODEGAS BOADO CHAVES, RIAS BAIXAS, SPAIN 2020

MONTLOUIS SUR LOIRE, REMUS, DOMAINE DE LA TAILLE AUX LOUPS, LOIRE, FRANCE 2017

GARNIER FILS CHABLIS, BURGUNDY, FRANCE 2019

CHASING RABBITS GRENACHE BLANC, WELLINGTON, SOUTH AFRICA 2021

SANCERRE GRAND'CHAILLE, THOMAS ET FILS, LOIRE, FRANCE 2020

NAKED WHITE, HEINRICH, BURGENLAND, AUSTRIA 2020

RIESLING GG 'SCHÖNFELS' FASS 11, PETER LAUER, SAAR, GERMANY 2017

GARNIER FILS, CHABLIS 1ER CRU, FOURCHAUME, BURGUNDY, FRANCE 2018

SEVEN SPRINGS CHARDONNAY, EOLA-AMITY HILLS, OREGON, USA 2017

MEURSAULT, DOMAINE DES TERRES DE VELLE, BURGUNDY, FRANCE 2015

BOURGOGNE BLANC, BACHELET-MONNOT, BURGUNDY, FRANCE 2017

Red Wine

DOMAINE LES APHILLANTHES, CÔTES DU RHÔNE, FRANCE 2019

FLEURIE LA MADONE, JEAN-CLAUDE CHANUDET, BEAUJOLAIS, FRANCE 2017

AU CRÊTOT, CAMILLE GIROUD, HAUTES-CÔTES DE BEAUNE, BURGUNDY, FRANCE 2019

SASSI ROSSO MONTEPULCIANO, LORETO APRUTINO, ABRUZZO, ITALY 2020

FRAPPATO, PIANOGRILLO, SICILY, ITALY 2020

SAINT-ESTÈPHE, CHÂTEAU GRAVES DE PEZ, BORDEAUX, FRANCE 2017

SAUMUR CHAMPIGNY, LE PETIT SAINT VINCENT, LOIRE, FRANCE 2020

LOUSAS MENCÍA, VINO ALDEA, ENVÍNATE, RIBEIRA SACRA, SPAIN 2020

REMELLURI RESERVA, RIOJA, SPAIN 2014

VINAŘSTVÍ KRÁSNÁ HORA, PINOT NOIR, SOUTH MORAVIA, CZECH REPUBLIC 2020

LINDES DE REMELLURI, SAN VICENTE, RIOJA, SPAIN 2018

Ham Yard Bar and Restaurant Menu



**ALBAHRA, ENVINATÉ, ALMANSA
EXTREMADURA, SPAIN 2020**

**COSTA BASSA, VALTELLINA SUPERIORE
VALGELLA, SANDRO FAY, LOMBARDY,
ITALY 2017**

**SEA OF DREAMS GARNACHA, VIÑA
ZORZAL, NAVARRA, SPAIN 2018**

**LE COMBAL MALBEC, CAHORS, FRANCE
2016**

**SOIF DE PLAISIR, MARC BARRIOT CLOT
DE L'ORIGINE, ROUSSILION, FRANCE
2016**

**LAS UVAS DE LA IRA, DANIEL LANDI,
CASTILLA Y LEÓN, SPAIN 2020**

**CUVÉE PREMIÈRE, DOMAINE GRANDE
BASTIDE, VAR, FRANCE 2019**

**ESTATE GROWN CABERNET
SAUVIGNON, FROG'S LEAP,
RUTHERFORD, NAPA VALLEY, USA 2017**

**AUXEY-DURESSES PREMIER CRU,
COMTE ARMAND, BURGUNDY, FRANCE
2016**

**BRUNELLO DI MONTALCINO, LE
REGNAIE, TUSCANY, ITALY 2013**

**ELIO SANDRI BAROLO RISERVA, PERNO,
MONFORTE D'ALBA, PIEMONTE, ITALY
2015**

**VALDEOLMOS, GOYO GARCIA, RIBERA
DEL DUERO, SPAIN 2016**

**REMELLURI GRAN RESERVA, RIOJA,
SPAIN 2013**

**LE VALLON, HENRI MILAN, PROVENCE,
FRANCE 2018**

**BOURGOGNE ROUGE, BACHELET-
MONNOT, BURGUNDY, FRANCE 2014**

**CHÂTEAU LE PUY, EMILIEN, CÔTES DE
BORDEAUX, FRANCE 2013/15**

**CHÂTEAU LE PUY, EMILIEN, CÔTES DE
BORDEAUX, FRANCE 2012**

Ham Yard Bar and Restaurant Menu



Ham Yard Bar and Restaurant

One Ham Yard London, W1D
7DT, United Kingdom

Opening Hours:

Monday 07:30-10:45 12:00-15:00 12:00-16:45 17:00-22:00
Tuesday 07:30-10:45 12:00-15:00 12:00-16:45 17:00-22:00
Wednesday 07:30-10:45 12:00-15:00 12:00-16:45 17:00-22:00
Thursday 07:30-10:45 12:00-15:00 12:00-16:45 17:00-22:00
Friday 07:30-10:45 12:00-15:00 12:00-16:45 17:00-22:00
Saturday 12:00-15:00 12:00-16:45 17:00-22:00
Sunday 12:00-15:00 12:00-16:45 17:00-22:00

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