

Catalan tomato bread 7
 Charred bread, aioli 6.5
 Jamón ibérico, Castro y Gonzalez 25g|50g 14|28
 Gordal olives 6
 Boquerones de Nardin, parsley, lemon 10.5
 Two & one EV olive oils & sourdough 9
 Pregnant bread 9
 Bastonet de Vic, cornichons 10.5
 Catalan almonds 5



Croquetas 8.5 (4 pieces)
 Padron peppers 9.5
 Tortilla 9.5
 Patatas fritas, confit garlic, lemon, aioli 11
 Spanish tomatoes, cabernet vinegar, arbequina olive oil 10.5
 Carabinero gamba, sal de Ibiza (per piece - market price on blackboard)
 English gems, breakfast radish, pickled shallot 9 w/ smoked anchovies 13
 Gambas al ajillo 17.5
 Summer bean salad, tarragon vinaigrette, crispy jamón 12.5
 Kokotxas, piquillo sauce, samphire, crispy kale 13
 Violet artichokes, empeltre olive, ajo blanco, sourdough croutons 14
 Tempura courgette flower, monte enebro, orange blossom honey 12.5
 Chicharrónes, crispy pork skin, Asturian apple sauce 16
 Chorizo picante 9
 BBQ chicken thighs, haricot pureé, pickled mushroom, jamon migas 14
 Harissa spiced octopus, Navarra chickpeas, pistachio dukkah 22

Cooked over FIRE a selection of rare breed steaks, shellfish, crustacea & other treats. Constantly evolving (see blackboard or enquire with our team for prices) ♥

3 Spanish artisan cheeses, The Street Bakery sourdough 15
 Sorbet / Ice-cream 7.5
 Churros con chocolate 10.5
 Chocolate burnt Basque cheesecake, English Strawberries 10.5
 Almond pannacotta, English cherries, lemon thyme meringue 10.5
 Chocolate mousse, PX sherry, chocolate cookie 10.5

Pulpo Negro is #serviceincluded

Please inform a member of the team if you have any allergies or dietary requirements. All food is prepared in house and may contain trace ingredients

After the most recent price rises, speaking with many customers, staff & other establishments we have decided to go #serviceincluded

Service charge is misunderstood by customers and the TRONC system used to manage its distribution underpins a way of paying staff that we do not support and believe is outdated. For us, skilled staff should be guaranteed fair wages.

The cost of the service charge has now been absorbed into the menu prices. What you see is what you pay.

We believe it is clearer for customers. And better for staff.

Paying staff through TRONC in too many other restaurants means paying to a certain level and then using service to top up. For many staff it can be from the minimum wage. We think our Industry is better than this.

It also means that our staff wages are consistent every month. We don't believe that the wages of our staff should be subject to the season or the vagaries of how full the restaurant is.

We believe hospitality is a great career and that means paying our staff more fairly. Going #serviceincluded is, for us, the first step to a better way of doing business

We believe that hospitality is a career, and that the pressures of the current financial climate mean that by choosing to go #serviceincluded we are able to offer our employees a consistent, fair wage that is not subject to the season or the variables of how full the restaurant is. What this new system does allow us, is to design and navigate a staff welfare programme fuelled with training, staff trips and leadership development in the industry; a chance to showcase the hospitality sector as a profession and to nurture talent.