

Catalan tomato bread 7
Charred bread, aioli 6.5
Jamón iberico, Castro y Gonzalez 25g|50g 14|28
Chorizo iberico 50g 11
Gordal olives 6
Boquerones de Nardin, parsley, lemon 10.5
Two & one EV olive oils & sourdough 9
Pregnant bread 9
Catalan almonds 5



Croquetas 8.5 (4 pieces)
Padron peppers 9.5
Tortilla 9.5
Patatas bravas 11
Spanish tomatoes, cabernet vinegar, arbequina olive oil 10.5
Chicory, shaved fennel, blood orange, empeltre olives 13
Gambas al ajillo 17.5
Fowey mussels, smoked tomato, Alejandro chistorra 16
Spiced cauliflower, golden raisins, pine nuts 14
Charred hispi cabbage, romesco, almond picada 13.5
Chorizo picante 9
Salt baked beetroot, spiced crème fraîche, mojo verde 13.5
BBQ chicken thighs, confit carrot pureè, smoked almonds 14
Salt cod fritters, mojo rojo 16
Pulpo Gallego 20

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
PN blackout sponge, coffee ice cream 10.5
Calasparra arroz con leche, English rhubarb 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the TRONC system used to manage its distribution underpins a way of paying staff that we do not support and believe is outdated.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.