

Catalan tomato bread 7
Charred bread, aioli 6.5
Jamón Ibérico, Castro y González 25g|50g 14|28
Chorizo Ibérico, Castro y González 12.5
Gordal olives 6
Boquerones de Nardín, parsley, lemon 10.5
Two & one EV olive oils & sourdough 9
Pregnant bread 9
Catalan almonds 5



Croquetas 8.5 (4 pieces)
Padrón peppers 9.5
Tortilla 9.5
Patatas fritas, confit garlic, lemon aioli 11.5
Spanish tomatoes, cabernet vinegar, Núñez de prado olive oil 10.5
Charred English gem, ajo blanco, jamón pangrattato 13
Gambas al ajillo 17.5
BBQ Jersey royals, mojo verde, anchovy butter 14
Chicharrónes, fino sherry apple sauce, charred lemon 15
Summer bean salad, English pea's, tarragon vinaigrette 13
Chorizo picante 10
Cornish sardines, mojo rojo, gordal olive & piquillo pepper salsa 18
Courgette fritters, Villarejo Manchego, tomato vinaigrette, 14
BBQ chicken thighs, Ibérico sobrasada glaze, almond, crispy pork skin 15
Pulpo Gallego 24

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

Villarejo Manchego, quince jelly 12.5
Sorbent / Ice-cream 7.5
Churros con chocolate 10.5
Crema Catalana, lemon shortbread 10.5
Chocolate mousse, PX sherry, chocolate cookie 10.5
Pistachio & olive oil cake, chantilly cream, English strawberries 10.5

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

Pulpo Negro is #serviceincluded

Following the most recent price rises, and after speaking with many customers, staff & other hospitality businesses, we have chosen to build the cost of fair wages into our menu prices.

Service charge is often misunderstood by customers, & the TRONC system commonly used to manage its distribution underpins a way of paying staff that we believe is outdated. For us, skilled hospitality professionals should be guaranteed fair wages.

The prices you see represent our commitment to providing our team with consistent, fair wages, rather than relying on service charge to support or supplement pay. We believe this creates greater transparency for our customers, with no hidden costs, while providing greater security for our team.

In many restaurants, service charge can be used to top up wages, meaning earnings may be influenced by how busy the restaurant is, the season, or the amount of service charge collected. We believe hospitality can do better than a system where staff income is dependent on these variables.

We believe hospitality is a rewarding career, & that means paying our staff fairly. This approach also allows us to invest in our people through training, staff welfare, leadership development & creating opportunities within the industry, helping to showcase hospitality as a profession & nurture the next generation of talent.