

## KITCHEN

# Nibbles & Bread

<b>Nocellara Olives (VE)</b>	5	<b>Smoked Almonds</b>	5.25
<b>Cheese Croquettes</b>	5.50	<b>Snappy Bakery Sourdough</b>	5

## Small Plates

Choose as a starter or select 2-3 per person to share

<b>Chilli Fried Chicken</b>	12.00	<b>Glazed Pork Belly</b>	12.50
Cauliflower leaf kimchi, lime aioli		Pickled cucumber and lime slaw	
<b>Blistered Padron Peppers (VE)</b>	8.25	<b>Burrata (V)</b>	14.00
whipped tahini		Grilled aubergine, cherry tomato, herb crumb	
<b>Cauliflower Leaf Bhaji (VE)</b>	7.50	<b>Crispy Cauliflower (VE)</b>	10.25
Herb and chilli dressing		lime aioli, chilli ketchup	
<b>Cured Salmon</b>	12.00		
Caper berries, lemon, whipped creme fraiche			
<b>Spiced Mushroom Kofta (V)</b>	9.50	<b>Sarmi</b>	11.00
Roast red pepper sauce		Stuffed cabbage with pork and beef mince	
<b>Katak</b>	7.00	<b>Baked Camembert</b>	17.50
Roasted red pepper and feta dip		Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	

## Mains

<b>Grilled Chicken Salad</b>	21.00	<b>Cote de Boeuf 700g (for 2)</b>	77.00
Lemon an dijon dressing, rocket, pickled shallot		35-day dry-aged British grass-fed Rib-Eye on the bone	
<b>Courgette Fritters (VE)</b>	17.50	<i>Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA</i>	84.00
Tomato salsa, pesto aioli		<b>Pan Seared Hake</b>	21.50
<b>Flat Iron Steak 220g</b>	22.00	Samphire and sorrel sauce	
28-day matured british grass-fed beef, watercress			

## Sides

<b>Grilled Bok Choy (VE)</b>	7.50	<b>Peppercorn</b>	3.50
<b>Hand-Cut Chips</b>	4.50	<b>Chimichurri (VE)</b>	3.50
<b>Potato Salad (VE)</b>	5.50		

## Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

<b>Fat Cow (V)</b>	<b>Little Lilly (V)</b>	<b>Speck</b>	<b>Capocollo</b>
Washed, pasteurised, semi soft	Goat, unpasteurised, soft	Pork, Italy	Pork, Italy
<b>Finn (V)</b>	<b>Ragstone</b>	<b>Fennel Salame</b>	<b>Chorizo</b>
Cow's, pasteurised, soft	Goat, pasteurised, soft	Pork, Italy	Pork, England
<b>Hendrix (V)</b>	<b>Pitchfork</b>	<b>Bresaola</b>	
Blue, pasteurised	Cow's, unpasteurised, hard	Beef, Italy	
<i>Cheese from Cheese Geek</i>			

## World of Wine Series

Each month we journey to a new wine region in the world where we take you on a discovery of sustainable wines and food that make the region special. Come and explore the Humble World of Wine with us.....

**This Month:**

*Bulgaria*

Try Sarmi with

Villa Melnik Aplauz Shiroka Melnik, Bulgaria £12.85 (125ml)

Try Katak with

Villa Melnik Bergule Rose, Bulgaria £7.80 (125ml)

Humble Grape works with suppliers that care as much about the environment as we do.

(V) means OK for vegetarians. (VE) means plant-based. Some dishes may contain extra ingredients not listed; if you have any allergies or dietary requirements please let us know when you order. We add a discretionary 12.5% service charge – all of it goes to our staff.

## KITCHEN

### Desserts

<b>Chocolate Fondant (V)</b> Vanilla ice cream	8.00	<b>Ice Cream Selection</b> Choose 3 scoops	5.00
<b>Crème Brûlée (V)</b> Blackberry compot	7.50	<b>Lemon Peel Madeleines (V)</b> Citrus curd	6.00
<b>Frangipane (VE)</b> winter berries	7.50		

### Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

<b>Fat Cow (V)</b> Washed, pasteurised, semi soft	<b>Little Lilly (V)</b> Goat, unpasteurised, soft	<b>Speck</b> Pork, Italy	<b>Capocollo</b> Pork, Italy
<b>Finn (V)</b> Cow's, pasteurised, soft	<b>Ragstone</b> Goat, pasteurised, soft	<b>Fennel Salame</b> Pork, Italy	<b>Chorizo</b> Pork, England
<b>Hendrix (V)</b> Blue, pasteurised <i>Cheese from Cheese Geek</i>	<b>Pitchfork</b> Cow's, unpasteurised, hard	<b>Bresaola</b> Beef, Italy	

### Sweet & Fortified

	Glass 75ml	Glass 100ml	Bottle
<b>Quinta Do Noval Unfiltered Late Bottled Vintage Port, 2016, Portugal</b>	7.50	-	76.15
<b>Kvaszinger Borászat, Tokaji Szamorodni <i>Furmint &amp; Hárslevelű</i>, Tokaj, Hungary</b> Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes.	10.50	14.30	69.65
<b>Cantina Ronca Ulderico Rosso Dolce <i>Merlot</i>, Veneto, Italy</b> Sweet, warm, velvety and utterly enchanting. Never tried a sweet red? Start right here.	15.00	17.35	65.00

### In The Style of Sherry

**Bodegas Robles, pioneers of organics and sustainability since 1927.**

	Glass 100ml	Bottle 750ml
<b>Piedra Luenga Fino, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	10.80	49.10
<b>Piedra Luenga Oloroso, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	14.50	59.59
<b>Piedra Luenga Dulce, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	14.50	59.50

### Coffee

From our friends at Wogan Coffee

<b>Americano</b>	3.80	<b>Cappuccino</b>	4.00
<b>Single Espresso</b>	3.00	<b>Flat White</b>	4.00
<b>Double Espresso</b>	3.80	<b>Latte</b>	4.00
<b>Macchiato</b>	3.20	<b>Mocha</b>	4.00