

KITCHEN

Nibbles & Bread

Nocellara Olives (VE)	5	Smoked Almonds	5.25
Cheese Croquettes	5.50	Snappery Bakery Sourdough	5

Small Plates

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

Chilli Fried Chicken	12.00	Venison Tataki	13.25
Cauliflower leaf kimchi, lime aioli		Blueberry, radish, soy, ginger	
Blistered Padron Peppers (VE)	8.25	Burrata (V)	14.00
whipped tahini		Balsamic salsify, salsify crisps	
Roasted Pumpkin (VE)	10.25	Crispy Cauliflower (VE)	10.25
Vegan feta, olives, sage, chestnut		lime aioli, chilli ketchup	
Smoked Mackerel Rilette	11.00	Sarmi	11.00
Sweetcorn, parsley, lime		Stuffed cabbage with pork and beef mince	
Grilled Sea Bream	13.25	Baked Camembert	17.50
Braised fennel, white wine sauce		Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	
Katak	7.00		
Roasted red pepper and feta dip			

Mains

Miso Marinated 'Steak' (VE)	17.50	Cote de Boeuf 700g (for 2)	77.00
Polenta fries, watercress, vegan peppercorn sauce		35-day dry-aged British grass-fed Rib-Eye on the bone <i>Rainbow's End Cabernet Sauvignon, 2021, Stellenboch</i>	64.30
Coq au Riesling	21.50	Flat Iron Steak 220G	22.00
Mushroom, smoked bacon		Steak trimmings	
		Roasted Plaice Fillet	21.50
		Kale, brown butter, capers, preserved lemon	

Sides

Tenderstem Broccoli (VE)	7.50		
Artichoke and Rocket Salad (VE)	6.50	Peppercorn	3.50
Hand-Cut Chips	4.50	Chimichurri (VE)	3.50

Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

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

Cheese from Cheese Geek

Monthly Wine Flight

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.

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Desserts

Chocolate Fondant (V) Vanilla ice cream	8.00	Ice Cream Selection Choose 3 scoops	5.00
Rice Pudding (VE) Clementine, toasted hazelnut	8.00	Lemon Peel Madeleines (V) Citrus curd	6.00
Confit Quince (V) Clotted cream, crumble	8.00		

Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

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

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Sweet & Fortified

	Glass 100ml	Bottle
Kvaszinger Borászat, Tokaji Szamorodni, Furmint & Hárslevelű , 2019, Tokaj, Hungary	14.30	69.65
Cantina Ulderico Rosso Dolce, Merlot , NV, Veneto, Italy	17.35	65.00

In The Style of Sherry

	Glass 100ml	Bottle 750ml
Bodegas Robles, pioneers of organics and sustainability since 1927.		
Piedra Luenga Fino, Pedro Ximénez , NV, Montilla-Moriles, Spain	10.80	49.10
Piedra Luenga Oloroso, Pedro Ximénez , NV, Montilla-Moriles, Spain	14.50	59.50
Piedra Luenga Dulce, Pedro Ximénez , NV, Montilla-Moriles, Spain	14.50	59.50

Coffee

From our friends at Wogan Coffee

Americano	3.80	Cappuccino	4.00
Single Espresso	3.00	Flat White	4.00
Double Espresso	3.80	Latte	4.00
Macchiato	3.20	Mocha	4.00
Double Macchiato	4.00	Hot Chocolate	4.00