

## KITCHEN

# Nibbles & Bread

<b>Nocellara Olives (VE)</b>	5.25	<b>Smoked Almonds</b>	5.25
<b>Cheese Croquettes</b>	5.50	<b>Snappery Bakery Sourdough</b>	5.00

## Small Plates

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

<b>Chilli Fried Chicken</b>	12.00	<b>Seared Pork Belly</b>	13.50
Cauliflower leaf kimchi, lime aioli		Pear relish, pickled fennel	
<b>Blistered Padron Peppers (VE)</b>	8.25	<b>Burrata (V)</b>	14.00
whipped tahini		Figs, balsamic, toasted hazelnuts	
<b>Butternut Squash Risotto (VE)</b>	10.00	<b>Crispy Cauliflower (VE)</b>	10.25
Apple and walnut gremolata		Lime aioli, chilli ketchup	
<b>Sea Trout Gravlax</b>	12.25	<b>Seared Tiger Prawns</b>	12.50
Fennel cream, orange zest, dill		Chilli, garlic, white wine	
<b>Katak</b>	7.00	<b>Sarmi</b>	11.00
Roasted red pepper and feta dip		Stuffed cabbage with pork and beef mince	

## Mains

<b>Parsley Crusted Cod</b>	21.50	<b>Cote de Boeuf 700g (for 2)</b>	77.00
Butternut squash, black garlic sauce		35-day dry-aged British grass-fed Rib-Eye on the bone	
<b>Miso Marinated Mushroom 'Steak' (VE)</b>	17.00	<i>Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA</i>	84.00
Polenta fries, chimichurri, watercress			
<b>Flat Iron Steak 220g</b>	22.00	<b>Coq au Riesling</b>	21.50
28-day matured british grass-fed beef, watercress		Mushroom, bacon, thyme	

## Sides

<b>Tenderstem Broccoli (VE)</b>	7.50	<b>Tomato, Pomegranate, Radish Salad (VE)</b>	6.50
<b>Hand-Cut Chips (VE)</b>	4.50	<b>Peppercorn</b>	3.50
<b>New Potatoes (V)</b>	5.50	<b>Chimichurri (VE)</b>	3.70

## 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	

Cheese from Cheese Geek

## 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>Blackberry Eton Mess (V)</b> Candied ginger, cardamon cream	8.00	<b>Lemon Peel Madeleines (V)</b> Citrus curd	6.00

### Curds & Cured

Bitter orange jelly, pear jelly, 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 100ml	Bottle 750ml
<b>Quinta do Noval LBV (Unfiltered), <i>Touriga Nacional, Touriga Franca, Tinto Cão, Sousão and Tinta Roriz, 2016, Porto, Portugal.</i></b> Great freshness and purity of fruit.	14.65	74.60
	Glass 50ml	Bottle 500ml
<b>Kvaszinger Borászat, <i>Furmint &amp; Hárslevelű, Furmint Tokaji Aszú 2017, Tokaj, Hungary</i></b> Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes.	12.20	106.00
	Glass 75ml	
<b>Casata Mergè Sesto 21 Passito, <i>Malvasia Puntinata, 2017, Lazio IGT, Italy</i></b> Liquid gold; beguilingly sweet with a mineral zing. One sip will get you hooked.	11.30	71.55

### In The Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.

	Glass 100ml	Bottle 500ml
<b>Piedra Luenga Fino, <i>Pedro Ximénez, NV, Montilla Moriles, Córdoba, Spain</i></b>	10.80	49.10
<b>Piedra Luenga Amontillado, <i>Pedro Ximénez, NV, Montilla Moriles, Córdoba, Spain</i></b>	N/A	N/A
<b>Piedra Luenga Oloroso, <i>Pedro Ximénez, NV, Montilla Moriles, Córdoba, Spain</i></b>	14.50	59.50
<b>Piedra Luenga PX, <i>Pedro Ximénez, NV, Montilla Moriles, Córdoba, Spain</i></b>	14.50	59.50

### Coffee

From our friends at Wogan Coffee

<b>Americano</b>	3.80
<b>Single Espresso</b>	3.00
<b>Double Espresso</b>	3.80