

HUMBLE GRAPE
KITCHEN

Chef's Table Menu

Starters

Whipped Crematta (VE)

Confit tomato, rocket, radish

Flaked Salmon Salad

Courgette ribbons, pomegranate, lemon dressing

Baba Ganoush

Crispy Nduja, chickpeas, toasted sourdough

Mains

Mushroom Moussaka

Aubergine, tomato ragu, superstraccia

Seared Sea Bream

Spring pea and leek fricassee

Flat Iron Steak

Watercress

Sides to share:

Crispy New Potatoes | Tenderstem Broccoli | Peppercorn Sauce

Dessert

Chocolate Cheesecake (VE)

Rhubarb coulis

Lemon Curd Eton Mess (V)

Cheese Selection

Pitchfork, Hendrix, chutney, sourdough
