

HUMBLE GRAPE

KITCHEN

Sustainable, organic, locally sourced & freshly prepared

Nibbles

Nocellara Olives (VE)	5.5
Smoked Almonds (V)	5.5
Sea Salt and Rosemary Focaccia	5.75
Confit garlic, thyme, sherry vinegar, cold press oil	
Sourdough	5.75
Whipped butter	

Cocktails

Ruby Royale	13.95
Prosecco, Ginger beer & Cranberry juice	
Riesling Smash	13.95
Riesling, Fresh Mint, Lemon & honey	
Humble Negroni	13.95
East London Gin, Martini Rosso & Rose Wine	

Small Plates

Grilled Harissa Chicken	14.5
Mint and chilli slaw	
Blistered Padron Peppers (VE)	8.75
Whipped tahini	
Maple Glazed Carrots (VE)	8
Superstraccia, whole grain mustard	
Cod Ceviche	13
Ginger, coconut, lime, seeded cracker	
Cheese Croquettes (V)	6
Tomato jam	
Lamb Carpaccio	14
Goats cheese mousse, pickled red onion	
Burrata (V)	15
Burnt leek vinaigrette	
Braised Pork Cheeks	14
Red onion ketchup, watermelon radish	
Crispy Cauliflower (VE)	11
lime aioli, chilli ketchup	

Baked Camembert	18.5
Choice of: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	

Most Popular

Sides

Sautéed Kale and Sugar Snap Pea (V)	7.5
Rocket Salad (VE)	7.5
Hand-Cut Chips	5.5
Peppercorn (V)	4
Chimichurri (VE)	4

Most Popular

Mains

Spiced Cauliflower Steak (VE)	19.5
Almond cream, pistachio	
Seared Chicken Breast	22
Pea and mint puree, spinach	
Rump Fillet 225g	23
28-day matured british grass-fed beef, watercress	

Tomahawk 800g (for 2)	90
35-day dry-aged British grass-fed	
<i>Rainbow's End Cabernet Sauvignon, 2021, Stellenbosch</i>	57.90
Pan Roasted Pollock	22
Asparagus, miso aioli	

Did you know?

Our menu's paper has a grape past — literally. It's printed on paper made from grape waste, giving those leftover skins, seeds, and stems from winemaking a second life. We love a good comeback story.

(V) = vegetarians, (VE) = 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

Chocolate Fondant (V) Vanilla ice cream	8	Ice Cream Selection (V) Choose 3 scoops	5.5
Chocolate Mousse (VE) Chocolate soil	8	Lemon Peel Madeleines (V) Citrus curd	6.5
Berry Tart Chantilly cream	8		

Curds & Cured

Seasonal chutney, sourdough 3 for 16 | 6 for 30

Swift Reserve (V) Cow's, pasteurised	Baron Bigod Cow's, pasteurised, soft	Speck Pork, Italy	Capocollo Pork, Italy
Bergäse Cow's, unpasteurised	Dazel Ash (V) Goat, pasteurised, soft	Fennel Salame Pork, Italy	Chorizo Pork, England
Harrogate Blue (V) Blue, pasteurised	Hey Ewe (V) Sheeps milk, pasteurised	Bresaola Beef, Italy	Cheese from Cheese Geek

Sweet & Fortified

Glass 100ml Bottle

Kvaszinger Borászat, Tokaji Szamorodni, *Furmint & Hárslevelű*, Tokaj, Hungary 16.10 69.85 (500ml)
Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes

Quinta do Noval, Late Bottle Vintage, 2016, Porto, Portugal 12.50 81.15 (750ml)

In the Style of Sherry

Glass 100ml Bottle 500ml

Bodegas Robles, pioneers of organics and sustainability since 1927.

Piedra Luenga Fino, <i>Pedro Ximénez</i> , NV, Montilla-Moriles, Spain	14.25	61.75
Piedra Luenga Oloroso, <i>Pedro Ximénez</i> , NV, Montilla-Moriles, Spain	17.35	75.25
Piedra Luenga Dulce, <i>Pedro Ximénez</i> , NV, Montilla-Moriles, Spain	17.20	74.70

Coffee

From our friends at Wogan Coffee - Organic & Fairtrade

Americano	3.95	Cappuccino	4.15
Single Espresso	3.1	Flat White	4.15
Double Espresso	3.95	Latte	4.15
Macchiato	3.3	Mocha	4.15
Double Macchiato	4.15	Hot Chocolate	4.15

