

KITCHEN

Nibbles & Bread

Gordal Olives (VE)	5.25	Smoked Almonds	5.25
Cheese Croquettes	5.50	Snappy Bakery Sourdough	5.50

Small Plates

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

Grilled Harissa Chicken Mint and chilli slaw	14.00	Glazed Pork Belly Pickled cucumber and lime slaw	12.50
Blistered Padron Peppers (VE) Whipped tahini	8.50	Burrata (V) Grilled aubergine, cherry tomato, herb crumb	14.50
Cauliflower Leaf Bhaji (VE) Herb and chilli dressing	7.50	Crispy Cauliflower (VE) lime aioli, chilli ketchup	10.50
Cured Salmon Caper berries, lemon, whipped creme fraiche	12.00	Choripan Lamb merguez, chimichurri	8.00 18.00
Spiced Mushroom Kofta (V) Roast red pepper sauce	9.50	Baked Camembert Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	

Mains

Grilled Chicken Salad Lemon an dijon dressing, rocket, pickled shallot	21.00	Cote de Boeuf 700g (for 2) 35-day dry-aged British grass-fed Rib-Eye on the bone <i>Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA</i>	77.00 84.00
Courgette Fritters (VE) Tomato salsa, pesto aioli	17.50	Pan Seared Hake Samphire and sorrel sauce	21.50
Flat Iron Steak 220g 28-day matured british grass-fed beef, watercress	22.50	Asada Board (for 2) Bavette steak, pork belly, chicken thighs, lamb merguez, chimichurri	50.00

Sides

Grilled Bok Choy (VE)	7.50		
Hand-Cut Chips	5.00	Peppercorn Sauce	3.75
Potato Salad	5.50	Chimichurri (VE)	3.75

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	

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:

Argentina

Try Vinyes Ocults Viognier 2022, Mendoza, Argentina: £8.00 (125ml) with choripan

Vinyes Ocults Gran Malbec 2019, Mendoza, Argentina: £87.35 (bottle) with Asada board

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 11% service charge – all of it goes to our staff.

KITCHEN

Desserts

Chocolate Fondant (V) Vanilla ice cream	8.00	Ice Cream Selection Choose 3 scoops	5.00
Crème Brûlée (V) Blackberry compot	7.50	Lemon Peel Madeleines (V) Citrus curd	6.00
Chocolate Cheesecake (VE)	7.50		

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Sweet & Fortified

	Glass 100ml	Bottle
Quinta Do Noval Unfiltered Late Bottled Vintage Port, 2016, Portugal	15.10	75.25
Kvaszinger Borászat, Tokaji Szamorodni <i>Furmint & Hárslevelű</i>, Tokaj, Hungary Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes.	14.75	71.75
Cantina Ronca Ulderico Rosso Dolce <i>Merlot</i>, Veneto, Italy Sweet, warm, velvety and utterly enchanting. Never tried a sweet red? Start right here.	17.90	66.95

In The Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.	Glass 100ml	Bottle 750ml
Piedra Luenga Fino, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain	11.15	50.60
Piedra Luenga Oloroso, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain	14.95	61.30
Piedra Luenga Dulce, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain	14.95	61.30

Coffee

From our friends at Wogan Coffee

Americano	3.95	Cappuccino	4.15
Single Espresso	3.10	Flat White	4.15
Double Espresso	3.95	Latte	4.15
Macchiato	3.30	Mocha	4.15

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.



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