

HUMBLE GRAPE

KITCHEN

Sustainable, organic, locally sourced & freshly prepared

Nibbles

Gordal Olives (VE)	5.5
Smoked Almonds (V)	6
Sea Salt and Rosemary Focaccia (VE)	5.75
Confit garlic, thyme, sherry vinegar, cold press oil	
Sourdough (V)	5.75

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	
Cod Ceviche	13
Spring pea puree, beetroot, chilli	
Miso Glazed Cod Cheeks	13
Ginger salad	
Grilled Asparagus (VE)	11
Superstraccia, herb gremolata	
Soy Marinated Pork Belly	14.5
Spring greens	
Burrata (V)	15
Wild garlic pesto, tomato jam, pine nuts	
Crispy Cauliflower (VE)	11
lime aioli, chilli ketchup	
Beef Carpaccio	13
Truffle and caper aioli	

Cheese Croquettes	6
Tomato jam	
Baked Camembert	18.5
Choice of: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	

Most Popular

Sides

Lemon and Herb New Potatoes	7.5
Kale and Spiced Chickpeas (VE)	7.5
Spring Salad (VE)	7.5
Hand-Cut Chips (V)	5.5
Peppercorn Sauce (V)	4
Chimichurri Sauce (VE)	4

Mains

Peri Peri Spiced Chicken	22
Purple sprouting broccoli, pickled cucumber	
Spiced Cauliflower Steak (VE)	19.5
Almond cream, pistachio	
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>Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA</i>	101.2
Roasted Cod	22
Leek, spinach, parmesan crust	

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
Rhubarb Crumble (VE) Creme anglaise	8	Lemon Peel Madeleines (V) Citrus curd	6.5
Creme Caramel Pudding Brazilian style with condensed milk	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
Bergkäse 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	<i>Cheese from Cheese Geek</i>

Sweet & Fortified

Glass Bottle
100ml

Quinta Do Noval Unfiltered Late Bottled Vintage Port, 2017, Portugal	12.50	81.15 (750ml)
Casata Mergè Sesto 21 Passito <i>Malvasia Puntinata</i>, 2022, Lazio IGT, Italy Liquid gold; beguilingly sweet with a mineral zing. One sip'll get you hooked.	17.10	76.85 (500ml)

In the Style of Sherry

Glass Bottle
100ml 500ml

<i>Bodegas Robles, pioneers of organics and sustainability since 1927.</i>		
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 PX, <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

