

HUMBLE GRAPE

KITCHEN

Sustainable, organic, locally sourced & freshly prepared

Nibbles

Gordal Olives (VE)	5.25
Cheese Croquettes	5.5
Smoked Almonds (V)	5.25
Sourdough	5.5

Small Plates

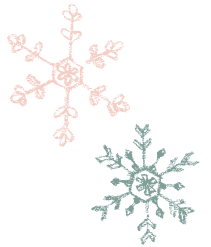
Grilled Harissa Chicken Mint and chilli slaw	14
Blistered Padron Peppers (VE) Whipped tahini	8.5
Mackerel Pâté Cucumber ribbons, sourdough	10
Cajun Prawns Garlic baguette	13.5
Spiced Mushroom Kofta (V) Roast red pepper sauce	9.5
Pressed Pork Belly Spiced pumpkin puree, sweet soy glaze	14
Burrata (V) Blood orange, balsamic reduction	14.5
Crispy Cauliflower (VE) lime aioli, chilli ketchup	10.5

Christmas

Wine Recommendations

Check out the wine we're hot for when the temperature drops

Philippe Gonet Reserve Brut NV Côte des Blancs, Champagne, France - 125ml	17.8
Château Cordet 2020 Margaux AOC, Bordeaux, France - 125ml	17.25



Baked Camembert Choice of: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	18
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Sides

Brussel Sprouts (VE)	7
Braised Red Cabbage (VE)	7
Hand-Cut Chips (V)	5
Potato Salad	5.5
Peppercorn (V)	3.75
Chimichurri (VE)	3.75

Mains

Roasted Poussin Celeriac mash, red cabbage, chicken jus	21.5	Tomahawk 800g (for 2) 35-day dry-aged British grass-fed Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA	88 84
Mushroom Moussaka (VE) Tomato ragu, superstraccia	19	Herb Crusted Cod Lentil and spinach	21.5
Rump Fillet 225g 28-day matured british grass-fed beef, watercress	22.5		

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 11.5% 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
Pear Sticky Toffee Pudding (VE) Caramel sauce	7.5	Lemon Peel Madeleines (V) Citrus curd	6
Chocolate Cheesecake (VE)	7.5		

Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

Vintage Poacher Cow's, unpasteurised	Winslade (V) Cow's, pasteurised, soft	Speck Pork, Italy	Capocollo Pork, Italy
Ashcombe Cow's, pasteurised	Ribblesdale (V) Goat, pasteurised, soft	Fennel Salame Pork, Italy	Chorizo Pork, England
Cashel Blue (V) Blue, pasteurised	Maidavale (V) Cow's, unpasteurised, washed	Bresaola Beef, Italy	<i>Cheese from Cheese Geek</i>

Sweet & Fortified

	Glass 100ml	Bottle
Quinta Do Noval Unfiltered Late Bottled Vintage Port, 2016, Portugal	12.40	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.	17.9	66.95

In the Style of Sherry

	Glass 100ml	Bottle 750ml
<i>Bodegas Robles, pioneers of organics and sustainability since 1927.</i>		
Piedra Luenga Fino, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain	12.90	56.15
Piedra Luenga Oloroso, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain	15.90	69.25
Piedra Luenga PX, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain	15.75	68.65

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

