

KITCHEN

Nibbles & Bread

Marinated Gordal Olives (VE)	5.25	Smoked Almonds	5.25
Cheese Croquettes (V)	5.50	Snapery 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	Seared Octopus Chorizo, new potatoes	16.00
Blistered Padron Peppers (VE) Whipped tahini	8.50	Burrata (V) / Burella (VE) Smoked aubergine, marinated courgette	14.50
Cauliflower Leaf Bhaji (VE) Herb and chilli dressing	7.50	Crispy Cauliflower (VE) lime aioli, chilli ketchup	10.50
Whipped Crematta (VE) Confit tomato, basil crackers	9.50	Grilled Lamb Chop Chimmichurri	6.50
Heritage Tomato Salad (VE) Cucumber, red onion, mint	8.50	Baked Camembert Choose from: Confit Garlic and Rosemary, Honey and Hazelnut, Chilli Marmalade served with sourdough bread	18.00
Choripan Lamb merguez, chimichurri	8.00		

Mains

Pan Seared Sea bass Pea and leek fricassee, white wine sauce	21.50	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
Minced Mushroom Moussaka (VE) Aubergine, tomato ragû, superstraccia	19.00	Crispy Pork Belly Orange and mustard glaze, Quinoa, radish	23.00
Flat Iron Steak 220g 28-day matured british grass-fed beef, watercress	22.50	Grilled Chicken Ceasar Salad Baby gem, croutons, anchovy, bacon Asada Board (for 2) Bavette steak, pork belly, chicken thighs, lamb merguez, chimichurri	21.00 50.00

Sides

Miso Grilled Courgettes (VE)	7.50	Heritage Tomato Salad (VE)	8.50
Hand-Cut Double Cooked Chips	5.00	Peppercorn Sauce	3.75
Roast new potatoes, confit garlic & rosemary	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	<i>Cheese from Cheese Geek</i>

Monthly Wine Flight

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

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Desserts

Chocolate Fondant (V) Vanilla ice cream	8.00	Ice Cream Selection Choose 3 Scoops	5.00
Key Lime Fudge (V)	6.00	Lemon Peel Madeleines (V) Citrus curd	6.00
		Chocolate Cheesecake (VE) Blackberry coulis	8.00

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Cheese from Cheese Geek

Sweet & Fortified

	Glass 100ml	Bottle 500ml
Casata Merge, Sesto 21 Passito, Lazio IGT, Italy Liquid gold; beguilingly sweet with a mineral zing. One sip will get you hooked.	16.95	73.60

In The Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.

	Glass 100ml	Bottle 750ml
Piedra Luenga Fino, Pedro Ximénez, NV, Montilla-Moriles, Spain	11.15	50.60
Piedra Luenga Oloroso, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.95	61.30
Piedra Luenga Dulce, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.96	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		

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.



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.