

HUMBLE GRAPE

KITCHEN

Sunday Roast Menu

Sustainable, organic, locally sourced & freshly prepared

Small Plates

Grilled Harissa Chicken Mint and chilli slaw	14.5
Blistered Padron Peppers (VE) Whipped tahini	8.75
Burrata (V) Asparagus, rocket, pickled red onion	15
Crispy Cauliflower (VE) lime aioli, chilli ketchup	11
Cured Trout Cucumber, maple and rice wine dressing	13
Cheese Croquettes Tomato jam	6
Baked Camembert Choice of: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade <i>served with sourdough bread</i>	18.5

Toast to your Roast

Every table of four or more will receive £35 off their wine tab!

Schup Winery, Pinot Noir 2022, Niederösterreich, Austria 64.20

In the heart of Niederösterreich, Schup Winery crafts this elegant Pinot Noir, showcasing the region's cool climate and gravelly soils.

Wine Pairings

Nibbles

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

Sunday Roast

Pork Belly Slow roasted and pressed	22.5
Roasted Leg of Lamb British grass-fed lamb	22.5

All Roasts served with Roast Potatoes, Sprouts, Braised red cabbage, Homemade Gravy, Yorkshire Puddings, Cauliflower Cheese, Maple Glazed Carrots

Dry-aged Roast Sirloin 28-day matured British grass-fed beef	22.5
Mushroom Ballottine Roast (VE) Minced mushroom roast	19
Humble Mix Go wild and try them all, pork belly, leg of lamb, roast sirloin	26
Kids Roast Choice of: Beef, Lamb, Pork or Mushroom Ballottine	12.5

Mains

Spiced Cauliflower Steak (VE) Almond 'cream', pistachio	19.5
Seared Sea Bass Charred leek, onion velouté	22
Rump Fillet 225g 28-day matured british grass-fed beef, watercress	23
Lamb Burger Harissa aioli, cabernet sauvignon pickled red onion, rocket, hand cut chips	20

Desserts

Chocolate Fondant (V) Vanilla ice cream	8
Prosecco Cheesecake (VE) Rhubarb compote	8
Mixed Berry Semifreddo (V)	8
Ice Cream Selection (V) Choose 3 scoops	5.5
Lemon Peel Madeleines (V) Citrus curd	6.5

(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.

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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 100ml	Bottle
Casata Mergè Sesto 21 Passito Malvasia Puntinata , 2022, Lazio IGT, Italy	17.70 76.85 (500ml)
Quinta do Noval, Late Bottle Vintage, 2016, Porto, Portugal	12.50 81.15 (750ml)

In the Style of Sherry

Glass 100ml	Bottle 500ml
<i>Bodegas Robles, pioneers of organics and sustainability since 1927.</i>	
Piedra Luenga Fino, Pedro Ximénez , NV, Montilla-Moriles, Spain	14.25 61.75
Piedra Luenga Oloroso, Pedro Ximénez , NV, Montilla-Moriles, Spain	17.35 75.25
Piedra Luenga Dulce, Pedro Ximénez , 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

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.

