

HUMBLE GRAPE

KITCHEN

Sunday Roast Menu

Sustainable, organic, locally sourced & freshly prepared

Small Plates

Grilled Harissa Chicken Mint and chilli slaw	14
Blistered Padron Peppers (VE) Whipped tahini	8.5
Burrata (V) Smoked aubergine, marinated courgette	14.5
Crispy Cauliflower (VE) lime aioli, chilli ketchup	10.5
Seared Octopus Romesco, new potatoes, chorizo, ginger butter	16
Baked Camembert Choice of: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade <i>served with sourdough bread</i>	18

Toast to your Roast

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

Von Winning Friedrich, Spätburgunder 2022, Pfalz, Germany 50.3

Cistercian monks brought Pinot Noir from Clos de Vougeot to their convent in Rheingau

Wine Pairings

Nibbles

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

Sunday Roast

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

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

Mushroom Moussaka (VE) Tomato ragu, superstraccia	19
Pan Seared Cod Dill emulsion, crushed herb potato, lemon butter	21.5
Rump Fillet 225g 28-day matured british grass-fed beef, watercress	22.5

Desserts

Chocolate Fondant (V) Vanilla ice cream	8	Ice Cream Selection (V) Choose 3 scoops	5
Chocolate Cheesecake (VE) Blackberry coulis	8	Lemon Peel Madeleines (V) Citrus curd	6
Key Lime Fudge (V)	6		

(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

Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

Vintage Poacher
Cow's, unpasteurised

Ashcombe
Cow's, pasteurised

Cashel Blue (V)
Blue, pasteurised

Winslade (V)
Cow's, pasteurised, soft

Ribblesdale (V)
Goat, pasteurised, soft

Maidavale (V)
Cow's, unpasteurised, washed

Speck
Pork, Italy

Fennel Salame
Pork, Italy

Bresaola
Beef, Italy

Capocollo
Pork, Italy

Chorizo
Pork, England

Cheese from Cheese Geek

Sweet & Fortified

Casata Mergè Sesto 21 Passito **Malvasia Puntinata**, 2022, Lazio IGT, Italy (500ML)

Quinta do Noval, Late Bottle Vintage, 2016, Porto, Portugal

Glass 100ml Bottle 750ml

16.95 73.60

15.10 75.25

In the Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.

Piedra Luenga Fino, **Pedro Ximénez**, NV, Montilla-Moriles, Spain

Piedra Luenga Oloroso, **Pedro Ximénez**, NV, Montilla-Moriles, Spain

Piedra Luenga Dulce, **Pedro Ximénez**, NV, Montilla-Moriles, Spain

Glass 100ml Bottle 750ml

11.15 50.60

14.95 61.30

14.95 61.30

Coffee

From our friends at Wogan Coffee - Organic & Fairtrade

Americano 3.95

Single Espresso 3.1

Double Espresso 3.95

Macchiato 3.3

Double Macchiato 4.15

Cappuccino 4.15

Flat White 4.15

Latte 4.15

Mocha 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.

