

# HUMBLE GRAPE

## KITCHEN

Sustainable, organic, locally sourced & freshly prepared

### Nibbles

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

### Small Plates

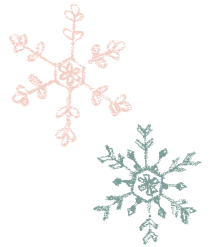
Grilled Harissa Chicken Mint and chilli slaw	14
Blistered Padron Peppers (VE) Whipped tahini	8.5
Cauliflower Leaf Bhaji (VE) Herb and chilli dressing	7.5
Roast Pumpkin (V) Feta, cashew coriander pesto, pumpkin seeds	9.5
Heritage Tomato Salad (VE) Cucumber, red onion, mint	8.5
Seared Octopus Romesco, new potatoes, chorizo, ginger butter	16
Burrata (V) Smoked aubergine, marinated courgette	14.5
Crispy Cauliflower (VE) lime aioli, chilli ketchup	10.5
Grilled Lamb Chop blackcurrent jus, herb dressing	7.5

### Christmas

#### Wine Recommendations

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

Soutiran 'Perle Noir' Blanc de Noir Grand Cru NV Champagne, France, 125ml	17.8
Chateau Grangey 'Les 5 Parcelles' 2019 St Emilion Grand Cru Bordeaux, France, 125ml	14.35



Baked Camembert Choose from: Confit Garlic and Rosemary, Honey and Hazelnut, Chilli Marmalade served with sourdough bread	18
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### Sides

Miso Grilled Courgettes (VE)	7.5
Hand-Cut Double Cooked Chips	5
Roast new potatoes, confit garlic & rosemary	5.5
Heritage Tomato Salad (VE)	8.5
Peppercorn (V)	3.75
Chimichurri (VE)	3.75

### Mains

Pan Seared Cod Dill emulsion, crushed herb potato, lemon butter	21.5	Tomahawk 800g (for 2) 35-day dry-aged British grass-fed	88
Minced Mushroom Moussaka (VE) Aubergine, tomato ragû, superstraccia	19	Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA	84
Rump Fillet 225g 28-day matured British grass-fed beef, watercress	22.5	Grilled Chicken Ceasar Salad Baby gem, croutons, anchovy, bacon	21
Crispy Pork Belly Orange and mustard glaze, Quinoa, radish	23		

#### 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

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

### Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

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

### Sweet & Fortified

**Casata Merge, Sesto 21 Passito, Lazio IGT, Italy**  
Liquid gold; beguilingly sweet with a mineral zing. One sip will get you hooked.

Glass 125ml	Bottle 500ml
16.95	73.6

### 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 PX, Pedro Ximénez, NV, Montilla-Moriles, Spain**

Glass 100ml	Bottle 750ml
12.90	56.15
15.90	69.25
15.75	68.65

### Coffee

From our friends at Wogan Coffee - Organic & Fairtrade

<b>Americano</b>	3.95	<b>Cappuccino</b>	4.15
<b>Single Espresso</b>	3.1	<b>Flat White</b>	4.15
<b>Double Espresso</b>	3.95	<b>Latte</b>	4.15
<b>Macchiato</b>	3.3		

