

# HUMBLE GRAPE

KITCHEN

## Sunday Roast Menu

Sustainable, organic, locally sourced & freshly prepared

### Small Plates

<b>Grilled Harissa Chicken</b> Mint and chilli slaw	14
<b>Blistered Padron Peppers (VE)</b> Whipped tahini	8.5
<b>Burrata (V)</b> Onion squash, pickled onion, rocket	14.5
<b>Crispy Cauliflower (VE)</b> lime aioli, chilli ketchup	10.5
<b>Treacle Cured Salmon</b> Horseradish creme fraiche, pickled cucumber	10.5
<b>Baked Camembert</b> 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!*

<b>Laurent Perrachon Moulin A Vent 2019, Gamay, Beaujolais, France</b>	54.45
<i>Aged in new oak more like a great Pinot Noir Burgundy. One of his special cuvées. 80 years old vines. A very special, powerful cuvee demonstrating winemaker Laurent's skills and grasp of world techniques.</i>	

*Wine Pairings*

### Nibbles

<b>Nocellara Olives (VE)</b>	5.25
<b>Cheese Croquettes</b>	5.5
<b>Smoked Almonds (V)</b>	5.25
<b>Sourdough</b>	5.5
<b>Focaccia</b>	5.5

## Sunday Roast

<b>Pork Belly</b> Slow roasted and pressed	22.5
<b>Roasted Leg of Lamb</b> British grass-fed lamb	22.5
<b>Dry-aged Roast Sirloin</b> 28-day matured British grass-fed beef	22.5
<b>Mushroom Ballottine Roast (VE)</b> Minced mushroom roast	19
<b>Humble Mix</b> 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*

<b>Mushroom Moussaka (VE)</b> Tomato ragu, superstraccia	19
<b>Pan Roasted Monkfish</b> Butter bean cassoulet	22
<b>Rump Fillet 225g</b> 28-day matured british grass-fed beef, watercress	22.5

### Desserts

<b>Chocolate Fondant (V)</b> Vanilla ice cream	8	<b>Ice Cream Selection (V)</b> Choose 3 scoops	5
<b>Sticky Toffee Pudding (V)</b> Caramel sauce	8	<b>Lemon Peel Madeleines (V)</b> Citrus curd	6
<b>Pecan Pie</b> Chantilly cream	8		

(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.

