

# HUMBLE GRAPE

## KITCHEN

Sustainable, organic, locally sourced & freshly prepared

### Nibbles

Gordal Olives (VE)	5.25
Cheese Croquettes	5.5
Smoked Almonds (V)	5.25
Sourdough	5.5
Sea Salt and Rosemary Focaccia	5.5

### Small Plates

Grilled Harissa Chicken Mint and chilli slaw	14
Blistered Padron Peppers (VE) Whipped tahini	8.5
Crab Roll Chilli, garlic and herb butter	12
Heritage Beetroot (VE) Whipped crematta, candied pecans	7.5
Halloumi Hot Honey (V) Chickpeas, cucumber, yoghurt, herb dressing	11.5
Treacle Cured Salmon Horseradish creme fraiche, pickled cucumber	10.5
Venison Meatballs Cranberry, orange and soy glaze	13.5
Burrata (V) Onion squash, pickled onion, rocket	14.5
Crispy Cauliflower (VE) lime aioli, chilli ketchup	10.5

### Monthly Dishes *Champagne*

Each month, we explore a new wine region, discovering the organic wines and local food the region is known for

Cheese Croquettes Philippe Gonet Brut Reserve - £18.35 125ml	5.5
Mix of 6 Cheese and Charcuterie Genevieve MCC Blanc de Blanc - £13.50 125ml	28

Chorizo Scotch Egg Paprika Aioli	9
Baked Camembert Choice of: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	18

### Sides

Wedge Salad, buttermilk dressing, (V)	6
Hand-Cut Chips (V)	5
Sautéed New Potatoes (V)	5.5
Chardonnay Cabbage and Leeks (V)	6.5
Peppercorn (V)	3.75
Chimichurri (VE)	3.75

### Mains

Seared Monkfish Butterbean Cassoulet	22	Tomahawk 800g (for 2) 35-day dry-aged British grass-fed Rib-Eye on the bone Starmont Cabernet Sauvignon 2018, Napa Valley, California, USA	88 85.1
Mushroom Moussaka (VE) Tomato ragu, Superstraccia	19		
Rump Fillet 225g 28-day matured British grass-fed beef, watercress	22.5		
Pan Roast Chicken Breast Wild mushrooms, green beans, chicken jus	21	Slow Braised Lamb Shank Honey roasted root vegetables, lamb jus	35

#### 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>Pecan Pie</b> Chantilly cream	8
<b>Sticky Toffee Pudding (V)</b> Caramel sauce	8		

### 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

	Glass	Bottle
<b>Quinta do Noval 2016 Unfiltered Single Vineyard LBV Port, <i>Touriga Nacional, Touriga Franca, Tinto Cão, Sousão and Tinta Roriz</i> Douro, Portugal</b> A deep ruby colour with an intense and elegant aroma. Great aromatic richness and a mouthful of ripe black fruits and spices. It has fine but solid tannins that gives it a structure of great amplitude	12.40	75.25
<b>Kvaszinger Tokaji Szamorodni, <i>Furmint &amp; Harslevelu</i>, Tokaj, Hungary</b> Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes.	14.75	71.75

### In the Style of Sherry

	Glass	Bottle
<i>Bodegas Robles, pioneers of organics and sustainability since 1927.</i>		
<b>Piedra Luenga Fino, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	12.90	56.15
<b>Piedra Luenga Oloroso, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	15.90	69.25
<b>Piedra Luenga PX, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	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>	3.10	<b>Flat White</b>	4.15
<b>Double Espresso</b>	3.95	<b>Latte</b>	4.15
<b>Macchiato</b>	3.30	<b>Mocha</b>	4.15



# HUMBLE GRAPE

KITCHEN

## Sunday Roast Menu

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

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<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

	Glass 100ml	Bottle 750ml
Casata Mergè Sesto 21 Passito <b>Malvasia Puntinata</b> , 2022, Lazio IGT, Italy (500ML)	16.95	73.60
Quinta do Noval, Late Bottle Vintage, 2016, Porto, Portugal	15.10	75.25

## In the Style of Sherry

	Glass 100ml	Bottle 750ml
<i>Bodegas Robles, pioneers of organics and sustainability since 1927.</i>		
Piedra Luenga Fino, <b>Pedro Ximénez</b> , NV, Montilla-Moriles, Spain	11.15	50.60
Piedra Luenga Oloroso, <b>Pedro Ximénez</b> , NV, Montilla-Moriles, Spain	14.95	61.30
Piedra Luenga Dulce, <b>Pedro Ximénez</b> , NV, Montilla-Moriles, Spain	14.95	61.30

## Coffee

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<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	<b>Mocha</b>	4.15
<b>Double Macchiato</b>	4.15	<b>Hot Chocolate</b>	4.15

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