

# 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

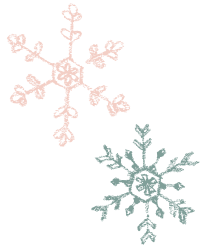
Grilled Harissa Chicken Mint and chilli slaw	14
Blistered Padron Peppers (VE) Whipped tahini	8.5
Crab Roll Chilli, garlic and herb butter	12
Heritage Beetroot (VE) Whipped crematta, candied pecans	7.5
Halloumi Hot Honey (V) Chickpeas, cucumber, yoghurt, herb dressing	11.5
Treacle Cured Salmon Horseradish 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

### Christmas

#### Wine Recommendations

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

Soutiran Signature Grand Cru Brut NV Champagne, France - 125ml	17.8
Château Cordet 2020, Margaux AOC, Bordeaux, France - 125ml	17.25



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	88
Mushroom Moussaka (VE) Tomato ragu, Superstraccia	19	Starmont Cabernet Sauvignon 2018, Napa Valley, California, USA	85.1
Rump Fillet 225g 28-day matured British grass-fed beef, watercress	22.5	Slow Braised Lamb Shank Honey roasted root vegetables, lamb jus	35
Pan Roast Chicken Breast Wild mushrooms, green beans, chicken jus	21		

#### 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

