

KITCHEN

Nibbles & Bread

Marinated Nocellara Olives (VE)	5	Smoked Almonds	5.25
Cheese Croquettes (V)	5.50	Snappy Bakery Sourdough	5
Truffle Mayo			

Small Plates

Choose as a starter or select 2-3 per person to share

Chilli Fried Chicken	12.00	Radicchio Salad (V)	9.50
Cauliflower leaf kimchi, lime aioli		Pomegranate, walnut, blue cheese, lemon vinaigrette	
Blistered Padron Peppers (VE)	8.25	Burrata (V)	14.00
Whipped tahini		Smoked aubergine, pickled fig	
Pumpkin and Chickpea Fritters (VE)	10.00	Crispy Cauliflower (VE)	10.25
Paprika spiced aioli		lime aioli, chilli ketchup	
Crab Beignets	12.00	Braised Short Rib Croquettes	13.50
Old bay spiced crab butter		Black garlic aioli, cornichons	
Katak	7.00	Sarmi	11.00
Roasted red pepper and feta dip		Stuffed cabbage with pork and beef mince	
		Baked Camembert	17.50
		Choose from: Apricot Harissa Jam, Honey & Chilli Flakes or Confit Garlic and Rosemary served with sourdough bread	

Mains

Grilled Hake	21.50	Cote de Boeuf 700g (for 2)	77.00
Crushed new potatoes, sea herbs, salsify, citrus butter sauce		35-day dry-aged British grass-fed Rib-Eye on the bone	
Miso Marinated Mushroom 'Steak' (VE)	17.00	<i>Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA</i>	82.95
Polenta fries, watercress		Braised Venison Shoulder	24.50
Flat Iron Steak 220g	22.00	Celeriac puree, grilled poached pear, kale	
28-day matured british grass-fed beef, watercress			

Sides

Charred Tenderstem Broccoli, lemon dressing	7.50	Grilled radicchio, citrus butter	6.00
Hand-Cut Double Cooked Chips	4.50	Peppercorn Sauce	3.50
Roast new potatoes, confit garlic & rosemary	5.50	Chimichurri (VE)	3.50

Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

Fat Cow (V)	Little Lilly (V)	Speck	Capocollo
Washed, pasteurised, semi soft	Goat, unpasteurised, soft	Pork, Italy	Pork, Italy
Finn (V)	Ragstone	Fennel Salame	Chorizo
Cow's, pasteurised, soft	Goat, pasteurised, soft	Pork, Italy	Pork, England
Hendrix (V)	Pitchfork	Bresaola	
Blue, pasteurised	Cow's, unpasteurised, hard	Beef, Italy	

Cheese from Cheese Geek

Monthly Wine Flight

Each month we journey to a new wine region in the world where we take you on a discovery of sustainable wines and food that make the region special. Come and explore the Humble World of Wine with us.....

Try Sarmi with

Villa Melnik Aplauz Shiroka Melnik, Bulgaria £12.85 (125ml)

Try Katak with

Villa Melnik Bergule Rose, Bulgaria £7.80 (125ml)

This Month:

Bulgaria

Humble Grape works with suppliers that care as much about the environment as we do.

(V) means OK for vegetarians. (VE) means 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 12.5% service charge – all of it goes to our staff.

KITCHEN

Desserts

Chocolate Fondant (V) Vanilla ice cream	8.00	Ice Cream Selection Choose 3 Scoops	5.00
Financier (V) Poached pear, brown sugar chantilly	8.00	Lemon Peel Madeleines (V) Citrus curd	6.00

Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

Fat Cow (V) Washed, pasteurised, semi soft	Little Lilly (V) Goat, unpasteurised, soft	Speck Pork, Italy	Capocollo Pork, Italy
Finn (V) Cow's, pasteurised, soft	Ragstone Goat, pasteurised, soft	Fennel Salame Pork, Italy	Chorizo Pork, England
Hendrix (V) Blue, pasteurised	Pitchfork Cow's, unpasteurised, hard	Bresaola Beef, Italy	

Cheese from Cheese Geek

Sweet & Fortified

	Glass 125ml	Bottle 500ml
Casata Merge, Sesto 21 Passito, Lazio IGT, Italy Liquid gold; beguilingly sweet with a mineral zing. One sip will get you hooked.	19.05	71.55

In The Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.

	Glass 100ml	Bottle 750ml
Piedra Luenga Fino, Pedro Ximénez, NV, Montilla-Moriles, Spain	10.80	49.10
Piedra Luenga Oloroso, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.50	59.50
Piedra Luenga Dulce, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.50	59.50

Coffee

From our friends at Wogan Coffee

Americano	3.80	Cappuccino	4.00
Single Espresso	3.00	Flat White	4.00
Double Espresso	3.80	Latte	4.00
Macchiato	3.20		