

KITCHEN

Nibbles & Bread

Marinated Nocellara Olives (VE)	5	Smoked Almonds	4.50
Cheese Croquettes (V)	5.50	Snapery Bakery Sourdough	5
Truffle Mayo		Mini Saucisson	5.50

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)	13.50
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	
Cured Cod Loin	13.00	Braised Short Rib Croquettes	13.50
Macadamia nut milk, cucumber and celeriac pickles		Black garlic aioli, cornichons	
Crab Beignets	12.00	Baked Camembert	17.00
Old bay spiced crab butter		Choose from: Apricot Harissa Jam, Honey & Chilli Flakes or Confit Garlic and Rosemary served with sourdough bread	
Whipped Goats Cheese	8.00		
Sprouts, cranberry, candied chestnuts			

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		Guinea Fowl Supreme	21.00
		Chanterelle mushrooms, ricotta gnocchi, grape mustard sauce	

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

Bitter orange jelly, pear jelly, seasonal chutney, sourdough 3 for 15 | 6 for 28

Driftwood (V)	Perl Wen (V)	Cured Ham	Coppa
Goats, unpasteurised	Cow's, pasteurised, soft	Pork, France	Pork, France
Witheridge	Maide Vale (V)	Saucisson	Chorizo
Cow's, pasteurised, semi hard	Washed, unpasteurised, soft	Pork, France	Pork, Spain
Quicke's Goat (V)	Cotehill Blue (V)	Bresaola	Smoked Duck Breast
Goats, pasteurised, hard	Blue, unpasteurised, soft	Beef, Italy	Duck, France
<i>Cheese from Cheese Geek</i>		<i>Charcuterie from Aubrey Allen</i>	

Monthly Wine Flight

Indulge in our Christmas Wine Flight – a festive escapade through spirited flavors that will sleigh your taste buds! From the sparkling wit of our bubbly to the warm embrace of our reds, each sip promises a joyful journey. Unwrap the essence of the season with this cheeky and delightful flight, making your holiday celebrations merrier with every pour.

This Month:

Festive Flight: Wine Wonderland

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 <i>Choose 3 Scoops</i> Rum & Raisin, Madagascan Vanilla (VE), Peanut & Chocolate Chip Ice Cream (VE), Raspberry Sorbet (VE)	5.00
Financier (V) Poached pear, brown sugar chantilly	8.00	Lemon Peel Madeleines (V) Citrus curd	6.00
		Panettone Bread and Butter Pudding Custard, cinnamon	7.50

Curds & Cured

Bitter orange jelly, pear jelly, seasonal chutney, sourdough 3 for 15 | 6 for 28

Driftwood (V) Goats, unpasteurised	Perl Wen (V) Cow's, pasteurised, soft	Cured Ham Pork, France	Coppa Pork, France
Witheridge Cow's, pasteurised, semi hard	Maide Vale (V) Washed, unpasteurised, soft	Saucisson Pork, France	Chorizo Pork, Spain
Quicke's Goat (V) Goats, pasteurised, hard	Cotehill Blue (V) Blue, unpasteurised, soft	Bresaola Beef, Italy	Smoked Duck Breast Duck, France

Cheese from Cheese Geek

Charcuterie from Aubrey Allen

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	10.15	41.20
Piedra Luenga Oloroso, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.50	60.90
Piedra Luenga Dulce, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.50	60.90

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		