KITCHEN

Nibbles & Bread

Nocellara Olives (VE)	5.25	Smoked Almonds	5.25
Cheese Croquettes	5.50	Snappery Bakery Sourdough	5.00
Small Plates Choose as a starte	r or select 2-	3 per person to share	
Chilli Fried Chicken Cauliflower leaf kimchi, lime aioli	12.00	Seared Pork Belly Pear relish, pickled fennel	13.50
Blistered Padron Peppers (VE) whipped tahini	8.25	Burrata (V) Figs, balsamic, toasted hazelnuts	14.00
Butternut Squash Risotto (VE) Apple and walnut gremolata	10.00	Crispy Cauliflower (VE) Lime aioli, chilli ketchup	10.25
Sea Trout Gravlax Fennel cream, orange zest, dill	12.25	Seared Tiger Prawns Chilli, garlic, white wine	12.50
Bouillabaisse Mussels, squid, fish, rouille	11.00	Confit Duck Wings Cassoulet, smoked bacon	11.00
		Baked Camembert Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	17.50
Mains Parsley Crusted Cod Butternut squash, black garlic sauce	21.50	Cote de Boeuf 700g (for 2) 35-day dry-aged British grass-fed Rib-Eye on the bone Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA	
Miso Marinated Mushroom 'Steak' (VE) Polenta fries, chimichurri, watercress	17.00		
Flat Iron Steak 220g 28-day matured british grass-fed beef, watercress	22.00	Coq au Riesling Mushroom, bacon, thyme	21.50
Sides			

Tenderstem Broccoli (VE)	7.50	Tomato, Pomegranate, Radish Salad (VE)	6.50
Hand-Cut Chips (VE)	4.50	Peppercorn	3.50
New Potatoes (V)	5.50	Chimichurri (VE)	3.70

Curds & Cured

Seasonal chutney, sourdough 3 for 15 | 6 for 28

Driftwood (V) Goats, unpasteurised

Witheridge Cow's, pasteurised, semi hard

Quicke's Goat (V) Goats, pasteurised, hard

Cheese from Cheese Geek

Perl Wen (V) Cow's, pasteurised, soft

Maide Vale (V) Washed, unpasteurised, soft

Cotehill Blue (V) Blue, unpasteurised, soft

World of Wine Series

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.....

ou

This Month:

Speck Pork, Italy **Fennel Salame**

> Bresaola Beef, Italy

Pork, Italy

Try Bouillabaisse with

Capocollo

Pork, Italy

Pork, England

Chorizo

Chateau Landonnet Entre - Deux-Mers AOC, Bordeaux, France £6.60 (125ml) Try confit duck wings with pance Chateau Les Croisille Silice 2021, Cahors, France £10.60 (125ml)

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



Chocolate Fondant (V) Vanilla ice cream	8.00	Ice Cream Selection Choose 3 scoops	5.00
		Lemon Peel Madeleines (V)	6.00
Blackberry Eton Mess (V)	8.00	Citrus curd	

Candied ginger, cardamon cream

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

Bottle

750ml

80.60

Bottle

500ml

152.75

71.55

Driftwood (V)	Perl Wen (V)	Speck	Capocollo
Goats, unpasteurised	Cow's, pasteurised, soft	Pork, Italy	Pork, Italy
Witheridge	Maide Vale (V)	Fennel Salame	Chorizo
Cow's, pasteurised, semi hard	Washed, unpasteurised, soft	Pork, Italy	Pork, England
Quicke's Goat (V)	Cotehill Blue (V)	Bresaola	
Goats, pasteurised, hard	Blue, unpasteurised, soft	Beef, Italy	
Cheese from Cheese Geek			

Sweet & Fortified Glass 100ml Quinta do Noval LBV (Unfiltered), Touriga Nacional, Touriga Franca, Tinto Cão, Sousão 14.65 and Tinta Roriz, 2016, Porto, Portugal. Glass Great freshness and purity of fruit. 50ml Kvaszinger Borászat, Furmint & Hárslevelű, Furmint Tokaji Aszú 2017, Tokaj, Hungary 12.20 Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes. Glass 125ml Casata Mergè Sesto 21 Passito, Malvasia Puntinata, 2017, Lazio IGT, Italy 19.05 Liquid gold; beguilingly sweet with a mineral zing. One sip will get you hooked.

In The Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.	Glass 100ml	Bottle 500ml
Piedra Luenga Fino, Pedro Ximénez, NV, Montilla Moriles, Córdoba, Spain	10.15	41.20
Piedra Luenga Amontillado, Pedro Ximénez, NV, Montilla Moriles, Córdoba, Spain	N/A	N/A
Piedra Luenga Oloroso, Pedro Ximénez, NV, Montilla Moriles, Córdoba, Spain	14.50	60.90
Piedra Luenga PX, <i>Pedro Ximénez</i> , NV, Montilla Moriles, Córdoba, Spain	14.50	60.90

Coffee From our friends at Wogan Coffee

Americano	3.80
Single Espresso	3.00
Double Espresso	3.80

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