

SET MENU

HUMBLE GRAPE FLEET STREET

3 Courses
£40 per person

Burrata

burnt orange, pistachio, mint & pomegranate

Panzanella (PB)

tomatoes, black olives, capers & rocket

Cured Salmon Tartare

heritage beetroot, capers, dill & horseradish cream

Beef Carpaccio

caperberries, mustard leaf & balsamic reduction

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Summer Patty Pan & Spring Pea Pappardelle (V)

purple basil, chervil & wood sorrel

Glazed Eryngii Mushroom (PB)

aubergine & mushroom ragu, lovage gremolata, fennel crisps

Sea Bass

spiced potatoes, tahini yoghurt & pomegranates

Corn-Fed Chicken Breast

roast baby potatoes, heritage carrots & tarragon emulsion

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Coconut & Chocolate Tart (PB)

Valrhona chocolate, beetroot powder

Cherry Clafoutis (V)

Raspberry & Pistachio Semifreddo (V)

Keen's Unpasteurised Cheddar

toasts, spiced date & apple chutney

(V) means OK for vegetarians & (PB) means it is 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.

Our menu is made of 100% recycled materials (including grapes, pleasingly).