

BAR SNACKS

Homemade Bread 4 (V)

Smoked Olives 4 (V)

Giant Salted Corn 4 (V)

Biltong 7

Toasted Catalan Almonds 4 (V)

Parmesan Chips, Herb Aioli 5 (V)

SMALL PLATES

Duck Rillettes 8
apple & onion chutney, melba toast

Carrot & Courgette Alla Scapece 6.5 (PB)

Burrata 10 (V)
*burnt orange, pistachio, mint & pomegranate*Warm Roasted Butternut Squash,
Hazelnuts & Halloumi Salad 7 (V)Seared Scallops 13
leeks & lemon Chilli Butter

Pressed Chicken, Sweet Pepper, Courgette Terrine 8

Braised Pork Cheeks 8.5
creamed polenta & smoked bacon

Chorizo Stuffed Squid & Butter Bean Cassoulet 8.5

Baked Meatballs 8
*pomodoro, mozzarella & basil*Cured Salmon Tartare 8.5
*beetroot & horseradish cream*Homemade Hummus 7 (PB)
basil oil & toast

Braised Cuttlefish & Chickpea Hotpot 8.5

Humble Grape Baked Camembert 14

Choose from: Honey & Hazelnut, Garlic & Rosemary, or Cranberry, Port & Thyme

*Served with homemade bread
(Please allow 20 mins)*

SOMETHING BIGGER TO SHARE

Antipasti 20 (V)
*hummus, burrata, heritage beetroot & artichokes*Slow-Cooked Belly Pork 12.5
*Colcannon potatoes*Comté & Wild Mushroom Stuffed Chicken 15
*truffled potato gratin*Pan-fried Red Mullet 20
*spiced potatoes, tahini yoghurt & pomegranate*Cauliflower Steak 12 (PB)
*roasted cashew hummus & cardamom, pickled grapes*Butcher's Board: Striploin Steak, Corn-Fed Chicken Breast,
Grilled Chorizo & Pork Belly 50Black Angus Striploin Steak 20
*garlic & thyme*Roasted Cod 18
*pea, chorizo & Puy lentil fricassee*Panzotti Ricotta 14 (V)
*spinach & sage butter sauce*Côte de Boeuf 8 (per 100g)
35-day dry-aged West Country beef
Please ask your server for available sizes

CURDS & CURED 4 EACH OR SELECT 6 FOR 20, SERVED WITH HOMEMADE BREAD

Cheese

Fourme d'Ambert (*blue, pasteurised*)Basque Idiazabal (*sheeps*)Comte 24 Month (*alpine*)Taleggio (*soft, pasteurised*)Triple Cream Brillat Savarin (*washed rind*)Oglesfield (*washed rind*)

Charcuterie

Speck

Chorizo Iberico

Cecina

Coppa

Cobble Lane Islington Saucisson

Salami Napoli

A Bit on the Side 2.5 (each)

Quince membrillo paste

Fig jelly

Grilled artichokes

DESSERTS

Chocolate Brownie 8 (V)
Vanilla Ice Cream

Homemade
Chocolate Truffles 3 (V)

Mocha Crème Brûlée 7 (V)

Raspberry & Pistachio
Semifreddo 6.5 (V)

Ice Cream 5 (V)
Ask for today's flavours

Bakewell Tart 8 (V)
Raspberry Sorbet

A LITTLE TIPPLE

Domaine Landreau Le Petit Clos Coteaux du Layon,
2014, Anjou, France 7.5
The French would call "it moelleux" - soft supple and graceful

Fonseca Crusted Port, Douro, Port 7
*The intense dark berry fruit character of the nose re-emerges
on the palate, lingering into the long finish*

Fonseca Guimaraes Panascal singla Quinta 1999 Port,
Douro, Portugal 10
*When no classic Fonseca Vintage Port is made, a Guimaraes
Vintage is created instead*

Taylor's 10 Year Old Tawny Port, Douro, Portugal 9.5
*Beautifully soft; creamy with toffee & fruit.
Você é lindo
Eu te amo*

El Maestro Sierra Pedro Ximénez Sherry, NV, Jerez, Spain 8
*Lusciously sweet dark sherry from a small bodegas high up in the hills
of Jerez in Andalucia*

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