

SET MENU

HUMBLE GRAPE FLEET STREET

3 Courses £40

Burrata

burnt orange, pistachio, mint & pomegranate

Carrot & Courgette Alla Scapece (PB)

Braised Cuttlefish & Chickpea Hotpot

Pressed Chicken, Sweet Pepper, Courgette Terrine

Panzotti Ricotta (V)

spinach & sage butter sauce

Cauliflower Steak (PB)

*roasted cashew hummus & cardamom
pickled grapes*

Roasted Cod

pea, chorizo & Puy lentil fricassee

Black Angus Striploin Steak

dressed in garlic & thyme, with skin-on chips & a leaf salad

Chocolate Brownie

with vanilla ice cream

Bakewell tart

with raspberry sorbet

Ice cream

Ask for today's flavours

Cheese Selection (£3 supplement)

served with crackers & 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).