

BAR SNACKS

Mixed Olives 4 (PB)

Rosemary Nut Mix 3 (PB)

Sourdough 4 (V)
*tarragon butter*Sun-dried Tomato Hummus 5 (PB)
*chickpea crackers*Soft Boiled & Pickled Quails Eggs 4 (V)
*smoked salt*Hand-Cut Chips 4 (PB)
*rosemary salt***Mersea Rock Oysters No.2**Single 2.5 Six 12 Dozen 20
served with pickled shallot, tabasco, lemon

SMALL PLATES

Grilled Octopus 12
*iberico chorizo, potato, bronze fennel*Monkfish Ceviche 10
*avocado mousse, chilli, orange*Braised Pork Cheek 9
*rhubarb, new potatoes, broad beans*Jersey Royals 5
*wild garlic butter*Root Vegetable Bhaji 6 (V)
*green sauce, pomegranate*Beef Carpaccio 10
*toasted sourdough, capers*Lamb Meatballs 8
*pomodoro, basil, chilli*Razor Clams 9
*chili, garlic, parsley*Stem Broccoli 7 (PB)
*hazelnut, olive, pomegranate molasses*Spring Pea & Asparagus Salad 7 (PB)
*rainbow chard, mint & lemon dressing*Cheese Croquettes 5
*tomato & chili jam*Padron Peppers 7 (PB)
*rosemary salt, almonds***Humble Grape Baked Camembert 14**Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Black Truffle
served with sourdough bread
(Please allow 20 mins)

SOMETHING BIGGER OR TO SHARE

Corn-fed Chicken 17
*rainbow chard slaw, wild garlic pesto, hazelnut*Ricotta & Spinach Malfatti 16 (V)
*pomodoro, parmesan, basil*Sea Trout 19
*asparagus, broadbean, green herb beurre blanc*Stuffed Lamb 17
*wild garlic, olives, samphire, Jersey royal potatoes*Flat Iron Steak 20
*roasted garlic aioli, hand-cut chips, watercress***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 SOURDOUGH

CheeseSparkenhoe Red Leicester
Leicestershire, cow, hard, unpasteurised
Ticklemore (V)
Devon, goat, semi-hard, pasteurised
Harrogate Blue (V)
Yorkshire, cow, blue, pasteurised
Morn Dew (V)
Somerset, cow, washed, pasteurised
Mayfield (V)
East Sussex, cow, hard, pasteurised
Baron Bigod
*Suffolk, cow, semi-soft, unpasteurised***Charcuterie**Prosciutto Crudo
Ossocollo
Cobble Lane Kabanos
Merguez
Wagyu Salami
Chorizo Iberico**A Bit on the Side 2.5 (each)**Truffle Honey (V)
Fig & Almond Cake (PB)
Quince Membrillo (PB)
Fig Jelly (PB)
Grilled Artichokes (PB)

DESSERTS

Caramel Fudge 5 (V)

Strawberry Choux Buns 7 (V)
*strawberry cream*Black Cherry Parfait 7 (V)
*hazelnut praline, black cherry coulis*Ice Cream Selection 5 (V)
*choose 3 scoops*Prosecco & Elderflower Jelly 7 (PB)
*strawberries & mint*Lemon Curd 6 (V)
cinnamon biscuit, strawberry & meringue

A LITTLE TIPPLE

Domaine la Ligière Muscat Beaume de Venise,
Vacqueyras, France 11
*biodynamic, unctuous, voluptuous, rich, sexy, GSOH, NSA, WLTM.
swipe right!*

Fonseca 10-year-old Tawny,
Douro, Portugal 7.75
*crimson in colour. fragrant. silky. smooth. subtle.
lip gloss & black.*

El Maestro Sierra Oloroso, NV, Jerez, Spain 8
*incredibly complex aromas of hazelnuts and exotic spices.
richly textured, nuances of nuts and spicy elements*

Allimant-Laugner Riesling
Selection de Grains Nobles 2015, France 17.75
*team HG are rarely short of words. that is until we tried this noble
beauty.*

SOMETHING FOR THE WEEKEND Available Saturday & Sunday 11AM to 4PM

Eggs Any-Way On Toast 7 (V)
add smoked salmon +5 / add roast tomato +2.5

Eggs - Benedict, Florentine (V), Royale 10.5

The Banjo 10
smoked bacon, sausage & fried egg sandwich
add roast tomato +2.5
/ add roasted Portobello mushrooms +3

Chorizo Shakshuka 11.5
baked eggs, sumac, roast feta, sourdough toast

Smashed Avo Toast 9.5 (V)
poached Burford Brown eggs, watermelon radish, rose harissa

Steak 'n' Fried Eggs 16.5
cholula sauté potatoes

Wild Mushrooms On Toast 9.5 (V)
pecorino, tarragon crème fraîche

Crushed Artichokes on Toast 8.5 (PB)
mustard leaf, vegan aioli

Beef Carpaccio 10
toasted sourdough, capers

Razor Clams 9
chilli, garlic, parsley

Mersea Rock Oysters No.2

Single 2.5 Six 12 Dozen 20
served with pickled shallot, tabasco, lemon

SUNDAY LUNCH FOR SHARING Available on Sunday (obviously) from noon until it's all gone.

Humble Grape Baked Camembert 14
Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Black Truffle
served with homemade sourdough toasts

A Whole Roast, Free Range Norfolk Black Chicken 38
confit garlic, roast King Edward potatoes, Spring vegetables & Yorkshire pudding (for two people to share)

Whole Side of Slow Roast Pork Belly 35
apple compote, roast King Edward potatoes, Spring vegetables & Yorkshire pudding (for two people to share)

Humble Vegan Roast 16 (PB)
mushroom, parsnip & hazelnut bake, new season potatoes & Spring vegetables (VE)

LOOKING TO BOOK A MEMORABLE EVENT?

Speak to a member of the team today, drop us your business card, or email us at
events@humblegrape.co.uk to start the conversation.