

BAR SNACKS

Nocerella Olives 4 (PB)

Homemade Focaccia 4 (V)
*olive oil & balsamic*Padron Peppers 7 (PB)
rosemary salt, almonds

Smoked Almonds 3 (PB)

Sun-dried Tomato Hummus 5 (PB)
*chickpea crackers*Hand-Cut Chips 4 (PB)
rosemary salt

SMALL PLATES

Grilled Octopus 12
*Iberico chorizo, potato, bronze fennel*Jersey Royals 5 (V)
*wild garlic butter*Lamb Meatballs 8
*pomodoro, basil, chilli*Courgette & Tomato Salad 7 (PB)
*Broad beans, lemon, chilli, garlic*Sea Bream Tartare 10
*chilli emulsion, pickled shallots, capers*Root Vegetable Bhaji 6 (V)
*green sauce, pomegranate*Crab Flatbread 11
*brown crab mayonnaise, chilli, coriander*Cheese Croquettes 5 (V)
*tomato & chili jam*Glazed Lamb Shoulder 10
*freetkeh wheat, pomegranate, mint*Beef Carpaccio 9
*toasted sourdough, capers*Stem Broccoli 7 (PB)
*hazelnut, olive, pomegranate molasses*Watermelon & Cucumber 7
*goats cheese granita, charcuterie crisps***Humble Grape Baked Camembert 14.75**Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Chilli Marmalade
served with sourdough bread
(Please allow 20 mins)

SOMETHING BIGGER OR TO SHARE

Corn-fed Chicken 17
*rainbow chard slaw, wild garlic pesto, hazelnut*Sea Trout 19
*asparagus, broadbean, green herb beurre blanc*Flat Iron Steak 20
*roasted garlic aioli, hand-cut chips, watercress*Artichoke Gratin 16 (PB)
*freetkeh wheat, vegan parmesan, pomegranate, mint*Stuffed Lamb 17
*wild garlic, olives, samphire, Jersey royal potatoes***Côte de Boeuf 8** (per 100g)
35-day dry-aged West Country beef
Please ask your server for available sizes

CURDS & CURED £4.25 EACH OR SELECT 6 FOR £22, SERVED WITH SOURDOUGH

Cheese

Sparkenhoe Red Leicester
Leicestershire, cow, hard, unpasteurised
Ticklemore (V)
Devon, goat, semi-hard, pasteurised
Harrogate Blue (V)
Yorkshire, cow, blue, pasteurised
Wyfe of Bath (V)
Bath, cow, washed, pasteurised
Mayfield (V)
East Sussex, cow, hard, pasteurised
Baron Bigod
Suffolk, cow, semi-soft, unpasteurised

Charcuterie

Prosciutto Crudo
Ossocollo
Cobble Lane Kabanos
Saucisson
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)
Chilli Marmalade (PB)

DESSERTS

Caramel Fudge 5 (V)

Chocolate & Raspberry Torte 7 (V)
*raspberries, coulis*Stone fruit Bakewell 7 (V)
*fruit compote*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!*

El Maestro Sierra Oloroso, NV, Jerez, Spain 8

*incredibly complex aromas of hazelnuts and exotic spices.
richly textured, nuances of nuts and spicy elements*

Taylor's LBV Port, Porto, Portugal 5.75

*Exotic wood, black fruit, Ready to drink now, LBV Ports are for
those who believe that patience is not a virtue.*Dominio de Punctum Dulce Venganza, Chardonnay,
D.O. La Mancha, Spain 6*Revenge has never tasted as sweet as this late-harvest, organic,
biodynamic Chardonnay.*

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

Eggs Any-Way On Toast 7 (V)
add smoked salmon +5 / add roast tomato +2.5The Banjo 10
smoked bacon, sausage & fried egg sandwich
add roast tomato +2.5
/ add roasted Portobello mushrooms +3Smashed Avo Toast 9.5 (V)
*poached Burford Brown eggs, watermelon radish, rose harissa*Wild Mushrooms On Toast 9.5 (V)
*pecorino, tarragon crème fraîche*Beef Carpaccio 10
toasted sourdough, capers

Eggs - Benedict, Florentine (V), Royale 10.5

Chorizo Shakshuka 11.5
*baked eggs, sumac, roast feta, sourdough toast*Steak 'n' Fried Eggs 16.5
*cholula sauté potatoes*Crushed Artichokes on Toast 8.5 (PB)
*mustard leaf, vegan aioli*Crab Flatbread 10
brown crab mayonnaise, chilli, coriander

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)*Slow Roast Stuffed Lamb 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.