

BAR SNACKS

Salted Almonds 4.5 (PB)

Homemade Bread 4 (PB)
*cold pressed olive oil & balsamic*Fries 4 (V)
*truffle aioli*Pork Chicharrónes 3.5
cumin

Gordal Olives 4 (PB)

Padron Peppers 5 (PB)
smoked rosemary salt

Mersea Rock Oysters No.2

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

SMALL PLATES

Grilled Chorizo Iberico 8
*mustard seed hung yoghurt, parsnip crisps*Seared Scallops 12
*cauliflower puree, smoked bacon crumb, pea shoots*Cured Salmon 7
*horseradish crème fraîche, balsamic pearls*Beef Carpaccio 12
*capers, rocket*Duck Croquettes 8.5
*cucumber salsa*Taleggio & Pea Arancini 6 (V)
*mint creme fraiche*Spring Salad 6 (PB)
*shaved fennel, asparagus, broad beans, prosecco & elderflower dressing*Grilled English Asparagus 9.5
*aioli, crispy speck, pecorino*Smoked Aubergine Dip 8 (PB)
*crispy chickpeas, rose harissa, vegan flatbread*Artichoke, Sweet Potato, & Kale Salad 7 (V)
*feta, marcona almonds, quinoa*Caponata 7 (PB)
*homemade bread*Jersey Royal Potatoes 5 (V)
wild garlic butter

Humble Grape Baked Camembert 14

Choose from: Honey & Hazelnut, Confit Garlic & Rosemary, or Black Truffle
Served with homemade bread
(Please allow 20 mins)

SOMETHING BIGGER TO SHARE

Grilled Halloumi 15 (V)
*spring vegetables, roasted pine nuts, basil pesto*Roast Baby Fennel 14 (PB)
*Camargue rice, aubergine & courgette ragu, king trumpet mushroom*Scottish Sea Trout 18
*fennel, monks beard, samphire, sea vegetable velouté*Braised Lamb Shoulder 18
*mint labneh, broad beans, lamb jus*Seared Bavette Steak 16
*garlic, rosemary butter, watercress*Côte de Boeuf 8 (per 100g)
35-day dry-aged West Country beef
*(Please ask your server for available sizes)*Spatchcock Poussin 16
*watercress salad*Pan-fried Cod 17
squid ink risotto, saffron pickled salsify

CURDS & CURED 4 EACH OR SELECT 6 FOR 20

Cheese

Rollright (*cow, washed rind, pasteurised*)Morbier (*cow, alpine*)Ashlynn (*raw goat, unpasteurised*)Stilton (*cow, blue, pasteurised*)Basque Idiazabal (*sheep, smoked*)Taleggio (*cow, soft, pasteurised*)

Charcuterie

Speck

Cecina

Cobble Lane Saucisson

Capocollo Toscano

Chorizo Iberico de bellota

Fiocco di Prosciutto

A Bit on the Side 2.5 (each)

Caperberries

Quince Membrillo Paste

Fig Relish

Homemade Chutney

Grilled Artichokes

DESSERTS

Chocolate Fondant 8 (V)
rum & raisin ice cream

Blueberry Ravioli 7 (V)
maple syrup, vanilla ice cream

Lemon Posset 7 (V)
apple, blueberry, wafers

Chocolate Truffles 3 (V)

Confit Banana 6 (PB)
Black coffee jelly, chocolate sorbet

Ice Cream Selection 5 (V)
3 scoops

A LITTLE TIPPLE

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

Fonseca Crusted Port, Douro, Portugal 7
*A rare style of port by one of the pioneers in organic and
sustainable viticulture in Douro*

Dominio de Punctum Dulce Vengaza, D.O.
La Mancha, Spain 7.25
*Revenge has never tasted as sweet as this late-harvest,
organic, biodynamic Chardonnay*

Taylor's 20 Year Old Tawny Port, Douro, Portugal 11.75
*Beautifully soft; creamy with toffee and fruit.
Você é lindo.
Eu te amo*

El Maestro Sierra Pedro Ximénez Sherry, NV, Jerez, Spain 10.25
Lusciously sweet dark sherry from a small bodegas high up in the hills of Jerez in Andalucia

SOMETHING FOR THE WEEKEND (available Saturdays & Sundays until 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

Black Pudding Scotch Quail Eggs 7
saffron aioli, baby gem

Grilled Octopus 12
pea purée, pimenton croutons, pea shoots

BOTTOMLESS BRUNCH +15

Choice of bubbles, white & red wine. The Small Print - Order at least 1 main course per person. Bottomless Prosecco starts after food orders have been taken
Maximum 90 minutes stay (from arrival time). Available until 3pm
(available Saturdays & Sundays until 3PM)

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

Enjoy Choice of Two Meats 30
Served with jug of gravy & all of the trimmings!

Whole Poussin 16

Pork Belly 16

35-Day Dry-Aged West Country Beef 18

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.

HG Battersea
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020 3887 9287

HG Canary Wharf
Coming Soon