

## BAR SNACKS

Salted Almonds 4.5 (V)

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

Gordal Olives 4 (V)

Biltong 4

Parmesan Sticks 4.5 (V)  
*sundried tomato dip***Mersea Rock Oysters No.2**Single 2.5    Six 12    Dozen 20  
*served with pickled shallot, tabasco, lemon*

## SMALL PLATES

Grilled Chorizo Iberico 8  
*mustard seed hung yoghurt, parsnip crisps*Grilled Octopus 12  
*pea purée, pimenton croutons, pea shoots*Cured Salmon 7  
*horseradish crème fraîche, balsamic pearls*Beef Carpaccio 12  
*capers, dijon pastries, rocket*Chorizo Scotch Quail Eggs 7  
*saffron aioli, baby gem*Padron Peppers 5 (V)  
*smoked rosemary salt*Smoked Aubergine Dip 8 (V)  
*crispy chickpeas, rose harissa, vegan flatbread*Artichoke, Sweet Potato, Kale, Feta,  
Marcona Almonds & Quinoa Salad 7 (V)Charred Hispi Cabbage 7 (V)  
*hazelnuts, celeriac purée*Roast Baby Potatoes 5 (V)  
*sundried Tomato yoghurt***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

Grilled Halloumi 15 (V)  
*spring vegetables, roasted pine nuts & basil pesto*Slow Cooked Duck 17.5  
*pickled beetroot, watercress salad, sourdough croutons*Baked Whole Sea Bass 22  
*purple sprouting broccoli, baby potatoes, salsa verde*Braised Lamb Shoulder 18  
*purple sprouting broccoli, 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 Salmon 18  
*chickpeas, squid*

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

Cheese	Charcuterie	A Bit on the Side 2.5 (each)
Rollright ( <i>cow, washed rind, pasteurised</i> )	Speck	Caperberries
Morbier ( <i>cow, alpine</i> )	Cecina	Quince Membrillo Paste
Ashlynn ( <i>raw goat, unpasteurised</i> )	Cobble Lane Saucisson	Fig Relish
Stilton ( <i>cow, blue, pasteurised</i> )	Capocollo Toscano	Homemade Chutney
Basque Idiazabal ( <i>sheep, smoked</i> )	Chorizo Iberico de bellota	Grilled Artichokes
Taleggio ( <i>cow, soft, pasteurised</i> )	Fiocco di Prosciutto	

## DESSERTS

Chocolate Fondant 8 (V)  
*rum raisins ice cream*

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

Confit banana & Vanilla Cream  
Mille-Feuille 7 (V)

Chocolate Truffles 3 (V)

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 till 3 pm)

## 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](mailto:events@humblegrape.co.uk) to start the conversation.

HG Battersea  
020 3620 2202

HG Fleet Street  
020 7583 0688

HG Islington  
020 3904 4480

HG Liverpool St.  
020 3887 9287

HG Canary Wharf  
Coming Soon