

SMALLER PLATES

SUNDAYS AT HUMBLE GRAPE BATTERSEA

Grilled Octopus 13
sweet potato purée, pickled green beans

Smoked Mackerel Pâté 10
beetroot pita, radish, beetroot

Pork Cheeks 10
violet potatoes, pickled red onion, orange glaze

Fennel, Cucumber
& Chilli Salad 7 (PB)
rainbow radish, dill, lemon

Root Vegetable Bhaji 6.5 (V)
green sauce, pomegranate

Feta Mousse & Beetroot 8 (V)
pickled & roasted beetroot, almonds

Pork Meatballs* 9
basil, chilli

Salmon Fish Cakes* 11
fennel, cucumber, herb sauce

Stem Broccoli 7 (PB)
coconut dressing, nut praline

Mersea No. 2 Oysters
shallot vinaigrette & lemon
One 2.5 Six 15

Cheese Croquettes* 5 (V)
tomato & chilli jam

Padron Peppers 7 (PB)
rosemary salt, almonds

Humble Grape Baked Camembert 15

Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Chilli Marmalade
served with sourdough bread (Please allow 20 mins)

SOMETHING BIGGER

Pan-fried Coley 18
red lentils, spinach, coconut & lemongrass sauce

Wild Mushroom Risotto 16.5 (PB)
vegan parmesan, truffle oil

Flat Iron Steak 18
watercress

Côte de Boeuf 9 (per 100g)
35-day dry-aged West Country beef
Please ask your server for available sizes)

*Don't forget to add
"A Bit on the Side":*

Salad 3 (PB)
seasonal leaves

Hand-Cut Chips 4 (PB)
rosemary salt

Violet Potatoes 5 (V)
garlic & herb butter

Blue Cheese Ranch (V) or
Peppercorn Sauce 3

SUNDAY ROAST

MAIN 22 EACH | TWO COURSES 26 | THREE COURSES 30

Choose any small plate &/or dessert that has a *

Slow Roast Pork Belly

roast potatoes, seasonal vegetables & Yorkshire pudding, apple sauce

Roast Rump of Beef

roast potatoes, seasonal vegetables & Yorkshire pudding, horseradish crème fraîche

Humble Vegan Roast (PB)

mushroom, parsnip & hazelnut bake, roast potatoes & seasonal vegetables

Whole Free Range Norfolk Black Chicken for 2 (+10 supplement)

roast potatoes, seasonal vegetables & Yorkshire pudding, bread sauce

FREE WINE FOR YOUR ROAST

Join us with 3 or more friends to claim your **FREE** bottle of wine.
Order at least 1 main per person. *Selected bottles of wine.

CURDS & CURED 4.25 EACH | SELECT SIX 22 | SERVED WITH SOURDOUGH BREAD

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

Special Little Bits 3 (each)

Truffle Honey (V)

Chilli Marmalade (PB)

Quince Membrillo (PB)

Fig Jelly (PB)

Grilled Artichokes (PB)

SOMETHING SWEET

Caramel Fudge * 5 (V)

Dark Chocolate &
Orange Mousse Cake * 7 (V)
candied blood orange

Passion Fruit Panna Cotta * 7 (V)
shortbread biscuit

Ice Cream Selection * 5 (V)
choose 3 scoops

Blueberry Frangipane * 7 (PB)
blueberries, almonds, coconut yoghurt

Apple Tart * 7 (V)
cinnamon chantilly

Humble Crumble * 7 (V)
seasonal fruit & English cream

BAR SNACKS

Nocerella Olives 4 (PB)

Smoked Almonds 4

London Sourdough Bread 4 (V)
olive oil & balsamic

Roasted Pepper Hummus 5.5 (PB)
beetroot pita