

SMALL PLATES

Chorizo Quail Scotch Eggs 7.5
grilled chicory & mustard aioli

Miso Salmon 9
kohlrabi salad

Duck Croquettes 8.5
red cabbage marmalade

Jerusalem Artichoke Purée 6 (V)
artichoke crisps

Babaganoush 8 (PB)
crispy chickpeas, rose harissa & vegan flatbread

Seared Scallops 13
cauliflower purée, smoked bacon crumb, pea shoot

Tenderstem Broccoli 7 (PB)
confit garlic, fresh chilli & flaked almonds

Taleggio & Pea Arancini 6.5 (V)
mint creme fraiche

Burrata 10 (V)
grilled butternut squash, beetroot & pesto

Trevisano Radicchio on Toast 7.5
goat's cheese & balsamic reduction

Humble Grape Baked Camembert 15
Choose from: Honey & Hazelnut, Confit Garlic & Rosemary, or Black Truffle
Served with toasted sourdough
(Please allow 20 mins)

SOMETHING BIGGER

Aubergine Parmigiana 15 (V)
rocket salad & basil pesto

Pan-fried Scottish Salmon 19
saffron risotto

Flat Iron Steak 18
watercress

Crispy Cauliflower 15.5 (PB)
beetroot hummus, dukkha & pumpkin seeds

Braised Lamb Shoulder 19.5
celeriac purée, broad beans, lamb jus

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

Salted Skrei Cod 19.5
sweet potato mash & salsa verde

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

Hand-cut Fries 4 (V)
truffle aioli

Heritage Carrots 4 (PB)

Cauliflower Purée 4 (V)

Blue Cheese (V) or Peppercorn Sauce 3

CURDS & CURED 4.25 EACH | SELECT SIX 22 | SERVED WITH MELBA TOASTS

- Cheese**
- Cornish Yarg (*cow, nettle covered, pasteurised*)
 - Keen's Cheddar (*cow, unpasteurised*)
 - Rachel (*semi-hard, goat, unpasteurised*)
 - Blue Monday (*cow, blue, pasteurised*)
 - Oglesfield (*cow, unpasteurised*)
 - Oxford Isis (*cow, soft, honey-washed, pasteurised*)

- Charcuterie**
- Saucisson
 - Wagyu Beef Salami
 - Air-dried cured Coppa
 - Jamon Serrano
 - Suffolk Chorizo
 - Prosciutto di Parma

- A Bit on the Side 3 (each)**
- Caperberries (V)
 - Quince Membrillo Paste (V)
 - Fig Relish (V)
 - Homemade Chutney (V)
 - Grilled Artichokes (V)? Of PB?
 - Extra Melba Toasts (V)

(V) means OK for vegetarians & (PB) means it is plant-based. Some dishes may contain extra ingredients not listed; if you have any allergies or dietary requirements please let us know when you order. We add a discretionary 12.5% service charge – all of it goes to our staff. Our menu is made of 100% recycled materials (including grapes, pleasingly).

DESSERTS

Sticky Toffee Pudding 7 (V)
salted caramel sauce &
vanilla ice cream

Almond & Yoghurt Cake 7 (V)
ground pistachios, rose clotted cream

Apple & Blackberry Crumble 7
homemade custard

Chocolate Truffles 4 (V)

Chocolate Brownie 7 (PB)
chocolate sauce & roasted hazelnuts

Ice Cream Selection 5 (V)
3 scoops

BAR SNACKS

Salted Almonds 4.5 (PB)

Nocellara Olives 4 (PB)

Padron Peppers 7 (PB)
soy beurre noisette

Homemade Bread 4 (PB)
cold pressed olive oil &
balsamic

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

All roasts served with roast potatoes, Yorkshire pudding, honey glazed carrots, curly kale, parsnips & gravy

Spatchcock 16

Roast Pork belly 18

35-day Dry-aged West

Country Beef 19

Nut Roast 16.5 (PB)

Add bread sauce or salsa verde for 2.5

Sunday Roast to Share 30
Choose two of the above,
served with a jug of gravy & all the trimmings!

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.

WEEKEND BRUNCH (available on Saturdays from 11AM to 2PM)

Eggs Any-Way 7 (V)
add smoked salmon +5 / add roast tomato +2.5
add toast +2.5 / add avo +3

Chorizo Shakshuka 12.5
baked eggs, sumac, roast feta, sourdough toast

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

Steak 'n' Fried Eggs 17.5
Hand-cut fries

The Full Humble English 12.5
Clarence Court eggs, smoked bacon, sausage, portobello mushroom,
roast tomato, black pudding, homemade espresso beans

The Full Humble Veggie 11 (V)
Clarence Court eggs, halloumi, Portobello mushroom, Avocado, roast
tomato, homemade espresso beans

Buttermilk Pancakes 8.5 (V)
blueberries, mascarpone

Humble Granola 8 (V)
set yoghurt, honey, bee pollen

Eggs - Benedict, Florentine (V), Royale 11

BOTTOMLESS BRUNCH +15

Choice of bubbles, white & red wine *. The Small Print - Order at least 1 dish from "Weekend Brunch" or "Something Bigger" sections per person.

Bottomless starts after food orders have been taken

Maximum 90 minutes stay (from arrival time). Available until 2pm

* Please ask your server for available options

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