

BAR SNACKS

Homemade Bread 4 (V)

Nocellara Olives 4.5 (V)

Toasted Catalan Almonds 4 (V)

Old Winchester Chips, Herb Aioli 5 (V)

SMALL PLATES

Duck Rillettes 8
apple & date chutney, toasts

Roast Baby Carrots 7.5 (PB)
harissa Puy lentils, avocado, dukkah

Burrata 10
burnt orange, pistachio, mint & pomegranate

Grilled Asparagus 8 (V)
Old Winchester, soft boiled egg & truffled mayo

Seared Scallops 13
baby leeks, lemon chilli butter

Beef Carpaccio 8
caperberries, mustard leaf & balsamic reduction

Humble Panzanella 8.5 (PB)
plum tomatoes, black olives, capers & sourdough

Grilled Lamb Kofta Flat Bread 10
tzatziki, pomegranate, sumac

Cured Salmon Tartare 8.5
heritage beetroot, capers, dill & horseradish cream

Cashew & Roast Garlic Hummus 7.5 (PB)
baby vegetables, toasts

Humble Grape Baked Camembert 14

Choose from: Honey & Hazelnut, Garlic & Rosemary or Mushroom & Truffle
(Please allow 20 mins)

SOMETHING BIGGER TO SHARE

Antipasti 20
hummus, burrata, heritage beetroot, baby carrots & artichokes

Pork Loin 18
pea puree, asparagus, radish, wild garlic, apple & mustard dressing

Corn-fed Chicken Breast 15
pancetta, avocado, English summer leaf salad, sourdough croutons, lemonade dressing

Sea Bass 18
spiced potatoes, tahini yoghurt & pomegranate

Glazed Eryngii Mushroom 16 (PB)
aubergine & mushroom ragu, lovage gremolata, fennel crisps

Butcher's Board: Striploin Steak, Corn-Fed Chicken Breast, Grilled Chorizo & Pork Loin 50

Black Angus Striploin Steak 20
garlic & thyme

Scottish Sea Trout 18
poached egg, asparagus & hollandaise

Summer Patty Pan & Spring Pea Pappardelle 15 (V)
purple basil, chervil, wood sorrel

Côte de Boeuf 8 (per 100g)
35-day dry-aged West Country beef
Please ask your server for available sizes

CURDS & CURED 4 EACH OR SELECT 6 FOR 20, SERVED WITH HOMEMADE BREAD & SPICED DATE CHUTNEY

Cheese

Keen's Cheddar (Cow, Aged, Unpasteurised)

Blue Monday (Cow, Blue, Unpasteurised)

Rachel (Goat, Washed Rind, Unpasteurised) (V)

Cornish Nettle Yarg (Cow, Unpasteurised) (V)

Morn Dew (Cow, Washed Rind, Unpasteurised) (V)

Oxford Isis (Cow, Washed Rind, Unpasteurised)

Charcuterie

Cobble Lane London Wagyu Salami

Cobble Lane Islington Saucisson

Suffolk Chorizo

Salt and Cured Air Dried Coppa

18 mth Jamon Serrano

18 mth Prosciutto di Parma

A Bit on the Side 2.5 (each)

Quince Membrillo Paste

Fig Jelly

Grilled artichokes

DESSERTS

Chocolate & Coconut Tart 8 (PB)
Valrhona chocolate, beetroot powder

Homemade
Chocolate Truffles 3 (V)

Elderflower Panna Cotta 7
rosé wine gel

Raspberry & Pistachio Semifreddo 6.5 (V)

Ice Cream 5 (V)
Ask for today's flavours

Cherry Clafoutis 8 (V)

A LITTLE TIPPLE

Domaine Landreau Le Petit Clos Coteaux du Layon,
2014, Anjou, France 7.5
The French would call "it moelleux" - soft supple and graceful

El Maestro Sierra Pedro Ximénez Sherry, NV, Jerez,
Spain 8
*Lusciously sweet dark sherry from a small bodegas high up in
the hills of Jerez in Andalucia*

Fonseca Guimaraes Panascal singla Quinta 1999 Port,
Douro, Portugal 10
*When no classic Fonseca Vintage Port is made, a Guimaraens
Vintage is created instead*

Taylor's 10 Year Old Tawny Port, Douro, Portugal 9.5
*Beautifully soft; creamy with toffee & fruit.
Você é lindo
Eu te amo*

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