

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*Pressed Chicken Terrine 8
*roast peppers, courgette, & toast*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*Charred & Ceviche Mackerel 9
*chive potato hash, pickled gooseberries, wood sorrel***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*Red Mullet 20
*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

Truffled Honey

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

Fonsecca Crusted Port, Douro, Port 7
The intense dark berry fruit character of the nose re-emerges on the palate, lingering into the long finish

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

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*

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