

CHRISTMAS MENU

HUMBLE GRAPE FLEET STREET

3 Courses £50

Spiced Parsnips & Apple Soup (PB)
honey croutons

Smoked Salmon & White Crab
pickled beetroot, horseradish creme, caperberries

Braised Cuttlefish & Chickpea Hotpot

Duck Liver Parfait
apple & date chutney, melba toast

Leek & Mushroom Wellington (V)
roasted potato & parsnips

Lemon & Dill Crusted Hake
baby potato, spinach & chives butter sauce

Norfolk Black Turkey
sage & onion stuffing, pigs in a blanket, & all of the trimmings!

Aged Beef Fillet Tournedos (+10 supplement)
Jerusalem artichoke, truffle purée & red wine

Christmas Pudding (V)
brandy sauce

Chocolate Brownie (V)
vanilla ice cream

Spiced Cider Poached Pear (PB)

Selection of Three Cheeses (£3 supplement)
chutney



(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).