

## SMALL PLATES

HUMBLE GRAPE CANARY WHARF

Ceviche Sea Bream Tacos 10  
*avocado, pickled shallots, chili, & coriander*

Crispy Pork Belly 9  
*white miso & soy glaze, crispy shallots*

Aubergines Parmigiana 7.5 (V)  
*basil pesto*

Burrata 10 (V)  
*sorrel pesto, Jerusalem artichokes crisp*

Pork & Fennel Meatballs 9  
*basil tomato sauce, old Winchester*

Grilled Hispi 6.5  
*béarnaise, corn*

Seared Scallops 13  
*avocados, fennel salad, chimichurri*

### Humble Grape Baked Camembert 15

Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Caramelised Apples & Bacon  
*served with homemade sourdough toasts (Please allow 20 mins)*

## SOMETHING BIGGER

Roasted Spicy Cauliflower 15.5 (PB)  
*tahini hummus*

Chicken Schnitzel 18.5  
*fried duck eggs, buttermilk mustard dressing, sage*

Baked Sea Trout 19  
*pistachio relish, Za'atar herbs, edamame purée*

Confit Duck Leg 19  
*fennel & giant bean stew, mint pesto*

Humble Housemade Aubergine & Ricotta Ravioli 15 (V)  
*tomato sauce, aubergine crisps*

Mushroom Risotto 16.5  
*caramelised shiitake*

Flat Iron 18  
*watercress*

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

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

Salad 4 (PB)  
*carrots, baby spinach, tamarind dressing,  
orange, sesame seeds*

Chargrilled Broccoli 7 (PB)  
*minted coconut dressing, chilli*

Chunky Fries 4 (PB)  
*rosemary salt*

Béarnaise Sauce (V) or Peppercorn  
Sauce 3

## CURDS & CURED 4.25 EACH OR SELECT 6 FOR 22, SERVED WITH PICKLES, HOMEMADE SOURDOUGH TOASTS

### Cheeses

Cahil Porter  
*pasteurized cow's milk*

Cropwell Bishop Stilton  
*cow, blue*

Keen's Cheddar  
*cow, mature*

Comté (V)  
*cow, hard, unpasteurized*

Ashlyn (V)  
*goat, soft*

Lord London  
*cow, semi-soft*

### Charcuterie

San Daniele

Cobble Lane Islington Saucisson

Schiacciata Piccante

Venison Salami

Lomo Serrano

Speck

### Special Little Bits 3 (each)

Fig Compote (PB)

Quince Membrillo Paste (V)

Grilled Artichokes (PB)

## DESSERTS

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Fig & Date Sticky Toffee 7 (V)  
*hot butterscotch sauce, honeycomb*

Pistachio & Cream Cake Roll 7 (V)

Ice Cream 5 (V)  
*ask for today's flavours!*

Chocolate Truffles 4 (V)

Chocolate Saucisson 4 (V)  
*maldon salt*

## BAR SNACKS

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Daily Crostini 4  
*be sure to ask what we're making today!*

Homemade Bread & Butter 3.5

Nocellara Olives 4 (PB)  
*rosemary, lemon dressing*

Mushroom Arancini 5.5 (V)  
*mozzarella stuffing*

Padron Peppers 7 (PB)

Lardo Chickpea Fritters 6  
*sage mayo*

## WEEKEND BRUNCH Saturdays & Sundays from 11AM to 2PM

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Buttermilk Pancakes 8.5 (V)  
*blueberries, creme fraiche*

Eggs Any-Way 7 (V)  
add: smoked salmon +3.5 / roast tomato +1.5  
avocado +2.5

Smashed Avo Toast 9 (V)  
*poached Burford Brown eggs, radish, rose harissa*

Eggs - Benedict, Florentine (V), Royale 11.5

Steak 'n' Fried Eggs 17.5  
*cholula sauté potatoes*

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

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

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

### BOTTOMLESS BRUNCH +15

Choice of bubbles, white & red wine. The Small Print - Order at least 1 main course per person.  
Bottomless brunch starts after food orders have been taken  
Maximum 90 minutes stay (from arrival time). Available until 2PM

## SUNDAY ROAST Available on Sunday (obviously) from 12PM until it's all gone.

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Free Range Norfolk Black Chicken 18  
*roast potatoes, seasonal vegetables & Yorkshire pudding, & homemade gravy*

Slow Roast Pork Belly 17  
*roast potatoes, seasonal vegetables & Yorkshire pudding, apple sauce*

Humble Vegan Roast 16.5 (PB)  
*mushroom, parsnip & hazelnut bake, new season potatoes & seasonal vegetables*

### 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.