

SMALLER PLATES

Grilled Octopus 13
sweet potato purée, pickled green beans

Smoked Mackerel Pâté 10
beetroot pita, radish, beetroot

Pork Cheeks 10
violet potatoes, pickled red onion, orange glaze

Fennel, Cucumber & Chilli Salad 7 (PB)
rainbow radish, dill, lemon

Root Vegetable Bhaji 6.5 (V)
green sauce, pomegranate

Feta Mousse & Beetroot 8 (V)
pickled & roasted beetroot, almonds

Pork Meatballs 9
basil, chilli

Salmon Fish Cakes 11
fennel, cucumber, herb sauce

Stem Broccoli 7 (PB)
Coconut dressing, nut praline

Mersea No. 2 Oysters
shallot vinaigrette & lemon
One 2.5 Six 15

Cheese Croquettes 5 (V)
tomato & chilli jam

Padron Peppers 7 (PB)
rosemary salt, almonds

Humble Grape Baked Camembert 15

Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Chilli Marmalade
served with sourdough bread
(Please allow 20 mins)

SOMETHING BIGGER

Pork Belly 18
pomme purée, pumpkin, orange & mustard glaze

Wild Mushroom Risotto 16.5 (PB)
vegan parmesan, truffle oil

Pan-fried Coley 18
red lentils, spinach, coconut & lemongrass sauce

Stuffed Guinea Fowl 21
confit leg, quinoa, kale, onion purée

Flat Iron Steak 18
watercress

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

Side Salad 3 (PB)
seasonal leaves

Hand-Cut Chips 4 (PB)
rosemary salt

Violet Potatoes 5 (V)
garlic & herb butter

Blue Cheese Ranch (V) or
Peppercorn Sauce 3

CURDS & CURED £4.25 EACH OR SELECT 6 FOR £22, SERVED WITH CROSTINI

Cheese

Sparkenhoe Red Leicester
Leicestershire, cow, hard, unpasteurised
Ticklemore (V)
Devon, goat, semi-hard, pasteurised
Harrogate Blue (V)
Yorkshire, cow, blue, pasteurised
Wyfe of Bath (V)
Bath, cow, washed, pasteurised
Mayfield (V)
East Sussex, cow, hard, pasteurised
Baron Bigod
Suffolk, cow, semi-soft, unpasteurised

Charcuterie

Prosciutto Crudo
Ossocollo
Cobble Lane Kabanos
Saucisson
Wagyu Salami
Chorizo Iberico

A Bit on the Side 3 (each)

Truffle Honey (V)
Chilli Marmalade (PB)
Quince Membrillo (PB)
Fig Jelly (PB)
Grilled Artichokes (PB)

SOMETHING SWEET

Caramel Fudge 5 (V)

Dark Chocolate & Orange
Mousse Cake 7 (V)
candied blood orange

Passion Fruit Panna Cotta 7 (V)
shortbread biscuit

Ice Cream Selection 5 (V)
choose 3 scoops

Blueberry Frangipane 7 (PB)
blueberries, almonds, coconut yoghurt

Apple Tart 7 (V)
cinnamon chantilly

BAR SNACKS

Nocerella Olives 4 (PB)

Smoked Almonds 4 (PB)

Homemade Focaccia 4 (V)
olive oil & balsamic

Roasted Pepper Hummus 5.5 (PB)
beetroot pita

WEEKEND BRUNCH Available Saturday & Sunday 11AM to 2PM

Buttermilk Pancakes 8.5 (V)
blueberries, mascarpone

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

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

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

Creamy Mushrooms On Toast 9.5 (V)
tarragon crème fraîche

Steak 'n' Fried Eggs 17.5
cholula sauté potatoes

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

The Full Humble Veggie 11 (V)
*Clarence Court eggs, feta, portobello mushroom, Avocado,
roast tomato, homemade espresso beans*

Eggs Benedict, Florentine (V), or Royale 11.5

BOTTOMLESS BRUNCH +15

Choice of bubbles, white & red wine *. The Small Print - Order at least 1 dish from "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

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

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

Slow Roast Pork Belly 17
roast King Edward 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.

HG Battersea
020 3620 2202

HG Fleet Street
020 7583 0688

HG Islington
020 3904 4480

HG Liverpool St.
020 3887 9287

HG Canary Wharf
020 3985 1330