

SMALL PLATES

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 9 (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

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

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

Buttermilk Pancakes 8.5 (V)
blueberries, creme fraiche

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

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.