

Spiced Parsnips & Apple Soup 6.5 (PB)
honey croutons

Duck Liver Parfait 8.5
apple & date chutney, melba toast

Burrata 10
roasted butternut squash, hazelnuts & basil oil

Roasted Pear & Blue Cheese Salad 8 (V)
chicory, watercress & walnut dressing

Seared Scallops 13
purple cauliflower purée & crispy pancetta

Winter Salad 7 (PB)
radish, chickpea, beetroot, pistachio & mint dressing

Twice Cooked Crispy Pork Belly 8.5
braised puy lentils & baby spinach

Smoked Salmon 10
pickled beetroot, horseradish crème, caperberries

Humble Grape Baked Camembert 15

Choose from: *Honey & Hazelnut, Garlic & Rosemary or Cranberry & Port*
(Please allow 20 mins)

SOMETHING BIGGER

Antipasti 20
hummus, burrata, Chantenay carrots, butternut squash & parsnips

Duck Breast 16
new potato, apple, cranberries sauce

Corn-Fed Chicken Breast 16
garlic kale & mushroom sauce

Stone Bass 19.5
chorizo, butternut squash & butter beans cassoulet

Agnolotti del Plin 16.5 (V)
toma, hazelnut & woodland mushroom sauce

Butcher's Board: Flat-Iron Steak, Corn-Fed Chicken Breast, Grilled Chorizo & Pork Loin 50

Flat Iron Steak 18
Watercress

Lemon Sole 20
lemon & caper butter

Stuffed Acorn Squash 14.5 (PB)
quinoa, hazelnut & kale

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

A bit "on the side":

Parmesan Chips & Herb Aioli 5 (V)

New Potatoes 4 (V)
chives

Garlic Kale 4 (PB)
toasted almonds

Blue Cheese or Peppercorn Sauce 3

CURDS & CURED 4.25 EACH OR SELECT 6 FOR 22, SERVED WITH HOMEMADE BREAD & SPICED DATE CHUTNEY

Cheese

- Keen's Cheddar (*Cow, Aged, Unpasteurised*)
- Fourme d'Ambert (*Cow, Blue, Unpasteurised*)
- Rachel (*Goat, Washed Rind, Unpasteurised*) (V)
- Cornish Nettle Yarg (*Cow, Unpasteurised*) (V)
- Roche Montagne (*Cow, Slightly Blue, Unpasteurised*)
- Taleggio (*Cow, Washed Rind, Unpasteurised*)

Charcuterie

- Cecina
- Cobble Lane Islington Saucisson
- Suffolk Chorizo
- Salt and Cured Air Dried Coppa
- 18-Month Jamon Serrano
- Suffolk Rosemary Salam

A Bit on the Side 3 (each)

- Quince Membrillo Paste
- Fig Jelly
- Grilled artichokes

(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).

BAR SNACKS

Hummus 7.5 (PB)
Mixed Greek Olives 4.5 (PB)

Toasted Catalan Almonds 4 (PB)
Homemade Bread 4 (PB)

DESSERTS

Chocolate Brownie 7
strawberry ice cream

Homemade
Chocolate Truffles 4 (V)

Almond & Coconut Brûlée 6.5 (PB)

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

Caramel & Cashew Cake 7 (V)

A LITTLE TIPPLE

Domaine Allimant-Laugner, Riesling Sélection de
Grains Nobles, 2015, Alsace, France 17.75
*Team HG are rarely short of words. That is until we tried this
noble beauty.*

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*

Dominio de Punctum Dulce Venganza, Chardonnay, La
Mancha, Spain 10
*Revenge has never tasted as sweet as this late-harvest,
organic, biodynamic Chardonnay*

Fonseca 10 years Port Tawny, Porto, Portugal 9
*Beautifully soft; creamy with toffee & fruit.
Você é lindo
Eu te amo*

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