

BAR SNACKS

Smoked Almonds 4 (PB)

Humble Olives 4 (PB)
rosemary, lemon

Padron Peppers 6 (PB)

Homemade Sourdough 4
*anchovy butter*Fries 4 (PB)
*rosemary salt*Chickpea Fritters 6
*truffled lardo, anchovy aioli*Daily Crostini 4
be sure to ask what we're making today!

SMALL PLATES

Ceviche Sea Bream Tacos 9
*avocado, pickled shallots, chili, & coriander*Dukkha Heritage Baby Carrots 7 (PB)
*beetroot purée, fermented shallot dressing*Pork & Fennel Meatballs 8
*basil tomato sauce, old Winchester*Steak Tartare 14.5
*cured egg yolk, caperberries, rocket & toasts*Grilled Octopus 13
*french beans, gazpacho, tomato concasse, & chervil*Roast Sweet Potato 6.5 (V)
*pecans, spring onions, feta*Chargrilled Sprouting Broccoli 6.5 (V)
*chili, honey minted yoghurt dressing*Summer Herb & Buckwheat Salad 6 (PB)
*fine beans, toasted almonds, rainbow radish, & frozen grapes*Burrata 9 (V)
*smoked confit tomatoes, micro basil*Rabbit Rillettes 9
*pickled carrots, toasted sourdough***Humble Grape Baked Camembert 14.75**Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Porcini Mushroom Ragù
served with homemade sourdough toasts
(Please allow 20 mins)

SOMETHING BIGGER OR TO SHARE

Bavette Steak 20
*horseradish cream, watercress, chips*Whole Grilled Plaice 18
*caper brown butter, new potatoes*Aubergine & Ricotta Ravioli 16 (V)
*tomato sauce, crisp aubergines*Spatchcock Poussin 19
*radish salad, gremolata*Cauliflower, Lentil & Cashew Stuffed Cabbage 16 (PB)
*chargrilled rainbow chard, coconut yoghurt dressing*Slow Cooked Pork Belly 18
*Braised baby leeks, fermented plums, nasturtium***Côte de Boeuf 8 (per 100g)***35-day dry-aged West Country beef, served with watercress salad, chips*
Please ask your server for available sizes)

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

Cheeses	Charcuterie	A Bit on the Side 2.5 (each)
Rachel <i>goats, washed rind</i>	Jamon Serrano 18mth	Quince Membrillo Paste
Cropwell Bishop Stilton <i>cow, blue</i>	Cobble Lane Islington Saucisson	Fig Compote
Keen's Cheddar <i>cow, mature</i>	Suffolk Chorizo	Frozen Grapes
Old Winchester (V) <i>cow, hard</i>	Bresaola	Grilled Artichokes
Ashlyn (V) <i>goat, soft</i>	Scottish Venison Salami	
Oxford Isis <i>cow, washed rind</i>	Capriolas Truffled Lardo	

DESSERTS

Almond Semifreddo 6 (V) <i>caramelised apples</i>	Chocolate Truffles 4 (V)	Pistachio Tiramisù 6 (V)
	Jude's Ice Cream 5 (V) <i>ask for today's flavours!</i>	

BREAKFAST & BRUNCH SERVED FROM 7:30AM TO 11AM WEEKDAYS & 11AM TO 4PM WEEKENDS

PB&J Toasted Sourdough Sandwich 5 (V)	Buttermilk Pancakes 8 (V) <i>blueberries, creme fraiche</i>
Humble Granola 6 (V) <i>set yoghurt, raw honey, bee pollen</i>	Humble Oats Porridge 6.5 (V) <i>blueberries, honey, pumpkin seeds</i>
Eggs Any-Way On Toast 7 add smoked salmon +5 / add roast tomato +2.5	Eggs - Benedict, Florentine (V), Royale 10.5
Wild Mushrooms On Toast 9.5 <i>pecorino, tarragon creme fraiche</i>	Chorizo Shakshuka 11.5 <i>baked eggs, roast feta, sourdough toast</i>
Smashed Avo Toast 8.5 <i>poached Burford Brown eggs, watermelon radish, rose harissa</i>	The Full Humble Veggie 11 (V) <i>Clarence Court eggs, halloumi, Portobello mushroom, Avocado, roast tomato, homemade espresso beans</i>
The Full Humble English 12.5 <i>Clarence Court eggs, smoked bacon, sausage, Portobello mushroom, roast tomato, black pudding, homemade espresso beans</i>	

LOOKING TO BOOK A PRIVATE EVENT?

Speak to a member of the team today, drop us your business card, or email us at events@humblegrape.co.uk to start the conversation.