

CHRISTMAS MENU

HUMBLE GRAPE ISLINGTON

3 Courses £45 *

Roast Pumpkin Soup (V)
spicy crème fraîche, pumpkin seeds & basil oil

Smoked Salmon Croquettes
saffron aioli & pickled fennel

Duck Liver Parfait
spicy blackberries compote & raisin bread

Scotch Egg
confit duck & braised red cabbage

Roast Jerusalem Artichokes (PB)
chestnut, hazelnuts, cavolo nero & sweet potato crisps

Poached Lemon Sole
mussels, swede mash, & white wine sauce

Norfolk Black Turkey
sage & onion stuffing, pigs in blankets and all the trimmings!

Roast Beef Rump
dauphinoise potatoes, black pudding kale & jus

Christmas Pudding (V)
brandy butter & rum sauce

Spiced Pear Ravioli (V)
maple syrup & champagne sorbet

Chocolate Brownie (PB)
chocolate sauce & roasted hazelnuts

Selection of Three Cheeses (£3 supplement)
biscuits & chutney

*** Available on pre-order for groups of 8+ guests**

(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).

