

SMALL PLATES

SUNDAYS AT HUMBLE GRAPE ISLINGTON

Duck Croquettes* 8.5
red cabbage marmalade

Burrata 10 (V)
grilled butternut squash, beetroot & pesto

Taleggio & Pea Arancini 6.5 (V)
mint crème fraiche

Babaganoush* 8 (PB)
crispy chickpeas, rose harissa & vegan flatbread

Padron Peppers 7 (PB)
soy beurre noisette

Miso Salmon* 9
kohlrabi salad

Humble Grape Baked Camembert 15

Choose from: Honey & Hazelnut, Confit Garlic & Rosemary, or Black Truffle
Served with toasted London Sourdough (Please allow 20 mins)

SOMETHING BIGGER

Aubergine Parmigiana 15 (V)
rocket salad & basil pesto

Crispy Cauliflower 15.5 (PB)
beetroot hummus, dukkha & pumpkin seeds

Pan-fried Scottish Salmon 19
saffron risotto

Braised Lamb Shoulder 19.5
celeriac puree, broad beans, lamb jus

Flat Iron Steak 18
watercress

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

*Don't forget to add
"A Bit on the Side":*

Hand-cut Fries 4 (V)
truffle aioli

Heritage Carrots 4 (PB)

Cauliflower Purée 4 (V)

Blue Cheese (V) or
Peppercorn Sauce 3

SUNDAY ROAST

MAIN 22 EACH | TWO COURSES 26 | THREE COURSES 30

Choose any small plate &/or dessert that has a *

Slow Roast Pork Belly

roast potatoes, seasonal vegetables & Yorkshire pudding, apple sauce

Roast Rump of Beef

roast potatoes, seasonal vegetables & Yorkshire pudding, horseradish crème fraiche

Humble Nut Roast (PB)

roast potatoes, roast carrots, braised red cabbage, greens & beetroot sauce

Half Free Range Roast Norfolk Black Chicken

roast potatoes, seasonal vegetables, Yorkshire pudding & bread sauce

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.

CURDS & CURED 4.25 EACH | SELECT SIX 22 | SERVED WITH SOURDOUGH BREAD

Cheese

Cornish Yarg (*cow, nettle covered, pasteurised*)

Keen's Cheddar (*cow, unpasteurised*)

Rachel (*semi-hard, goat, unpasteurised*)

Blue Monday (*cow, blue, pasteurised*)

Oglesfield (*cow, unpasteurised*)

Oxford Isis (*cow, soft, honey-washed, pasteurised*)

Charcuterie

Saucisson

Wagyu Beef Salami

Air-dried cured Coppa

Jamon Serrano

Suffolk Chorizo

Prosciutto di Parma

A Bit on the Side 3 (each)

Caperberries (V)

Quince Membrillo Paste (V)

Fig Relish (V)

Homemade Chutney (V)

Grilled Artichokes (V)

(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).

DESSERTS

Sticky Toffee Pudding * 7 (V)
*served with salted caramel sauce &
vanilla ice cream*

Almond & Pistachio Cake * 7 (V)
*served with ground pistachios, rose
clotted cream*

Humble Crumble * 7 (V)
seasonal fruit & English cream

Chocolate Truffles 4 (V)

Chocolate Brownie * 7 (PB)
*served with chocolate sauce & roasted
hazelnuts*

Ice Cream Selection 5 (V)
3 scoops

BAR SNACKS

Salted Almonds 4.5 (PB)

Nocellara Olives 4 (PB)

London Sourdough 4 (PB)
*cold pressed olive oil &
balsamic*