

## KITCHEN

# Nibbles & Bread

<b>Nocellara Olives (VE)</b>	5.00	<b>Smoked Almonds (V)</b>	4.50
<b>Mini Saucisson</b>	5.50	<b>Snappery Bakery Sourdough</b>	5
		<b>Dadinhos</b>	5.5

# Small Plates

Choose as a starter or select 2-3 per person to share

<b>Pork Rilette</b>	10.00	<b>Burrata</b>	13.50
Cornichons, sourdough		Miso marinated aubergines, pickled kohlrabi	
<b>Blistered Padron Peppers (VE)</b>	8.25	<b>Crispy Cauliflower (VE)</b>	10.25
Whipped tahini		Lime aioli, chilli ketchup	
<b>Venison Ragù</b>	13.00	<b>Pan Seared Octopus</b>	19.00
Creamy polenta, carrot crisps		Jerusalem artichoke puree, chilli oil	
<b>Cured Salmon</b>	12.00	<b>Baked Camembert</b>	17.00
Cucumber gazpacho, lemon vinaigrette		Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Chilli Marmalade served with sourdough bread	
<b>Whipped Goats Cheese</b>	8.00		
Sprouts, cranberry, candied chestnuts			

# Mains

<b>Seared Sea Bass</b>	20.50	<b>Flat Iron Steak 220g</b>	22.00
Tender stem broccoli, velouté, dill oil		28-day matured British grass-fed beef, watercress	
<b>Miso Marinated Mushroom 'Steak' (VE)</b>	17.00		
Polenta fries, watercress			

# Sides

<b>Butternut and Sweet Potato Pavé</b>	7	<b>Chimichurri (VE)</b>	3.50
<b>Hand-Cut Chips</b>	4.50	<b>Peppercorn Sauce (V)</b>	3.50

# Curds & Cured

Bitter orange jelly, pear jelly, seasonal chutney, sourdough 3 for 15 | 6 for 28

<b>Driftwood (V)</b>	<b>Perl Wen (V)</b>	<b>Cured Ham</b>	<b>Coppa</b>
Goats, unpasteurised	Cow's, pasteurised, soft	Pork, France	Pork, France
<b>Witheridge</b>	<b>Maide Vale (V)</b>	<b>Saucisson</b>	<b>Chorizo</b>
Cow's, pasteurised, semi hard	Washed, unpasteurised, soft	Pork, France	Pork, Spain
<b>Quicke's Goat (V)</b>	<b>Cotehill Blue (V)</b>	<b>Bresaola</b>	<b>Smoked Duck Breast</b>
Goats, pasteurised, hard	Blue, unpasteurised, soft	Beef, Italy	Duck, France
<i>Cheese from Cheese Geek</i>		<i>Charcuterie from Aubrey Allen</i>	

# Desserts

<b>Chocolate Fondant</b>	8.00	<b>Lemon Peel Madeleines (V)</b>	6.00
Vanilla ice cream		Citrus curd	
<b>Espresso Parfait</b>	8.00	<b>Panettone Bread and Butter Pudding</b>	7.50
Rum sauce, pecan nut praline		Custard, cinnamon	

# World of Wine Series

Each month we journey to a new wine region in the world where we take you on a discovery of sustainable wines and food that make the region special. Come and explore the Humble World of Wine with us.....

## This Month:

Humble Grape works with suppliers that care as much about the environment as we do.

(V) means OK for vegetarians. (VE) means 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.