

BAR SNACKS

Cheese croquettes 4
Sweet chilli dip

Grilled chorizo 5
Honey & crème fraîche

Antipasti 20 (V)
Hummus, burrata, asparagus & artichokes

Basket of homemade bread 4 (V)

Hummus 6.5 (V)
Basil oil & toast

Humble olive mix 4 (V)

SMALL PLATES

Burrata 10 (V)
Grilled courgettes & basil oil

Home-cured VAR salmon 8.5
Toast, fennel & radish

Duck liver parfait 8
Toast & house pickles

Grilled asparagus 9 (V)
Poached egg & truffle mayo

Grilled squid 9
Couscous, pomegranate & citrus
crème fraîche

West Country beef carpaccio 9
Balsamic, rocket &
parmesan

Goat's cheese 8
Artichokes, beetroot & rocket

Diver-caught scallops 13
Pea purée, broad beans & lemon

Orchard Farm belly of pork 9
Hispi slaw, mustard & watercress

SOMETHING BIGGER

Gnocchi 12 (V)
Pesto & pumpkin seeds

Wild brown trout 19
Jersey Royals, sprouting broccoli
& wild garlic

Cotswold chicken breast 18
Fennel, peas & asparagus

Baked camembert 14
Garlic & rosemary,
(Please allow 20 mins)

Whole lemon sole 22
Brown shrimps, samphire &
beurre noisette

Barnsley chop 18
Cime di rapa, anchovy & mint

TO SHARE (FOR 2 TO 3 PEOPLE SERVED WITH SKIN-ON CHIPS & A MIXED LEAVES SALAD)

Butcher's board 50
Bavette steak, Cotswold chicken breast, grilled chorizo & belly of Orchard Farm pork

WELL-HUNG MEAT (ALL SERVED WITH SKIN-ON CHIPS & A WINTER LEAF SALAD)

ADD MUSHROOM SAUCE £4

Bavette steak 18
Garlic & thyme

Black Angus striploin steak 20
Garlic & rosemary

Côte de boeuf 6 (PER 100G)
35-day dry-aged West Country beef
(Please ask your server for available sizes)

Our meat is British, dry-aged & from independent farmers. Our fish are day-boat caught from local fishermen. Please ask a member of the team to learn more.

A BIT ON THE SIDE

Parmesan chips 5
Green aioli

Jersey Royals 5 (V)
Garlic oil

Green salad 4 (V)
Radish, peas, & asparagus

DESSERTS

Semifreddo 6.5
Strawberry & macadamia

Chocolate brownie 7
Strawberry sorbet

Ice cream 5
Ask for today's flavours

Clementine panna cotta 7.5
Raspberry coulis

Rhubarb crumble 8 (V)
Vanilla ice cream

Homemade chocolate truffles 3 (V)
Affogato 6

(V) means OK for vegetarians. 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's made of 100% recycled materials (including grapes, pleasingly).

CHEESE & CHARCUTERIE (£4 EACH OR ANY 6 FOR £20)

Fourme d'Ambert (France, cow, pasteurised)

Basque Idiazabal (Spain, sheep, unpasteurised)

Bianchetti (Italy, goat, pasteurised)

Taleggio (Italy, cow, pasteurised)

St. Bruce (Semi-hard, creamy, beer-washed rind) (V)

Rebellion (Semi-soft, rich & creamy) (V)

Speck (Italy, pork)

Chorizo Iberico (Spain, pork)

Cecina (Spain, cured beef)

Capocollo Toscano (Italy, pork shoulder)

Saucisson Rosette (France, pork)

Le Galet (France, pork)

Our English cheeses are made in TOTTENHAM by Wildes Cheeses. They use pasteurised, unhomogenised cow's milk & vegetarian rennet. Check out wildescheese.co.uk to learn more about their amazing story.

Perfect with a basket of homemade bread...

A LITTLE TIPPLE

Punctum Dulce Venganza Chardonnay, 2014, Tierra de Castilla, Spain 7.25

Revenge has never tasted as sweet as this late-harvest, organic, biodynamic Chardonnay.

Fonseca LBV Port, 2011, Douro, Portugal 7

Dense, velvety smooth, crammed with dark fruits and with a hint of spice.

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.

Allimant-Laugner Pinot Gris Grains Nobles 2007, Alsace, France 17

Team HG are rarely short on words. That is until we tried this noble beauty.

Fonseca Terra Prima Port, NV, Douro, Portugal 9.25

Over 100 varieties of grapes are sanctioned for port production. This one is the best.

Taylor's Tawny 10 years old, Vilanova de gaia 9.50
Rich and elegant Tawny Port combining ripe fruit with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch and fine oak wood.

Looking to book a Private Event?

From private dining/wine-tasting experiences to drinks receptions, weddings, corporate conferences and everything in between, our events are as diverse, quirky and unique as the wines we serve at them.

Wine Tastings: 6 - 200 people

Private Dining: 6 - 16 people

Private and Corporate Events: 130 seated, 300 standing

Weddings: Up to 130 for dinner and dancing

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.