

## BAR SNACKS

Mixed Olives 4 (PB)	Rosemary Nut Mix 3 (PB)
Sourdough 4 (V) <i>tarragon butter</i>	Pork Chicharrónes 3 <i>cumin</i>
Soft Boiled & Pickled Quails Eggs 4 (V) <i>smoked salt</i>	Hand-Cut Chips 4 (PB) <i>rosemary salt</i>

**Mersea Rock Oysters No.2**

Single 2.5      Six 12      Dozen 20  
served with pickled shallot, tabasco, lemon

## SMALL PLATES

Grilled Octopus 12 <i>Iberico chorizo, potato, bronze fennel</i>	Beetroot Cured Salmon 8 <i>horseradish crème fraîche, radish</i>	Braised Pork Cheek 9 <i>rhubarb, new potatoes, broad beans</i>
Baba Ganoush 7 (PB) <i>crispy chickpeas, rose harissa, flatbread</i>	Root Vegetable Bhaji 6 (V) <i>green sauce, pomegranate</i>	Boneless Chicken Wings 7 <i>confit, American mustard sauce</i>
Lamb Meatballs 8 <i>pomodoro, basil, chilli</i>	Roast Hake 10 <i>white bean &amp; sweetcorn succotash</i>	Beef Carpaccio 10 <i>capers, sourdough toast, watercress</i>
Spring Pea & Asparagus Salad 7 (PB) <i>rhubarb, mint &amp; lemon dressing</i>	Cheese Croquettes 5 <i>tomato &amp; chili jam</i>	Padron Peppers 7 (PB) <i>rosemary salt, almonds</i>

**Humble Grape Baked Camembert 14**

Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Black Truffle  
served with sourdough bread  
(Please allow 20 mins)

## SOMETHING BIGGER OR TO SHARE

Duck Breast 19  
*celeriac & artichoke gratin, black cherry jus*

Seabass 17  
*smoked oysters, tenderstem broccoli,  
Pontchartrain sauce*

Flat Iron Steak 20  
*roasted garlic aioli, hand-cut chips, watercress*

Ricotta & Spinach Malfatti 16 (V)  
*pomodoro, parmesan, basil*

Slow-Cooked Pork Belly 17  
*new potatoes, broad beans, orange & soy glaze*

**Côte de Boeuf** 8 (per 100g)  
*35-day dry-aged West Country beef*  
Please ask your server for available sizes

## CURDS &amp; CURED 4 EACH OR SELECT 6 FOR 20, SERVED WITH SOURDOUGH

Cheese	Charcuterie	A Bit on the Side 2.5 (each)
Sparkenhoe Red Leicester <i>Leicestershire, cow, hard, unpasteurised</i>	Prosciutto Crudo	Truffle Honey (V)
Ticklemore (V) <i>Devon, goat, semi-hard, pasteurised</i>	Ossocollo	Fig & Almond Cake (PB)
Harrogate Blue (V) <i>Yorkshire, cow, blue, pasteurised</i>	Cobble Lane Kabanos	Quince Membrillo (PB)
Morn Dew (V) <i>Somerset, cow, washed, pasteurised</i>	Merguez	Fig Jelly (PB)
Mayfield (V) <i>East Sussex, cow, hard, pasteurised</i>	Wagyu Salami	Grilled Artichokes (PB)
Baron Bigod <i>Suffolk, cow, semi-soft, unpasteurised</i>	Chorizo Iberico	

## DESSERTS

Caramel Fudge 5 (V)

Strawberry Choux Buns 7 (V)  
*strawberry cream*Black Cherry Parfait 7 (V)  
*hazelnut praline, black cherry coulis*Ice Cream Selection 5 (V)  
*choose 3 scoops*Chocolate Orange Tart 7 (V)  
*candied orange*Crème Brûlée 6 (V)  
*hazelnut biscotti*

## A LITTLE TIPPLE

Domaine la Ligière Muscat Beaume de Venise,  
Vacqueyras, France 11*Biodynamic, unctuous, voluptuous, rich, sexy, GSOH, NSA, WLTM. It's a rare, traditional style of Port wine and Fonseca is one of the few firms that continues to produce it.*  
*Swipe right!*Fonseca Crusted Port,  
Douro, Portugal 7*It's a rare, traditional style of Port wine and Fonseca is one of the few firms that continues to produce it.*El Maestro Sierra Oloroso, NV, Jerez, Spain 8  
*Incredibly complex aromas of hazelnuts and exotic spices. Richly textured, nuances of nuts and spicy elements*Allimant-Laugner Riesling  
Selection de Grains Nobles 2015, France 17.75  
*Team HG are rarely short of words. That is until we tried this noble beauty.*

## SOMETHING FOR THE WEEKEND Available Saturday &amp; Sunday 11AM to 4PM

Eggs Any-Way On Toast 7 (V)  
add smoked salmon +5 / add roast tomato +2.5

Eggs - Benedict, Florentine (V), Royale 10.5

The Banjo 10  
*smoked bacon, sausage & fried egg sandwich*  
add roast tomato +2.5  
/ add roasted Portobello mushrooms +3Chorizo Shakshuka 11.5  
*baked eggs, sumac, roast feta, sourdough toast*Smashed Avo Toast 9.5 (V)  
*poached Burford Brown eggs, watermelon radish, rose harissa*Steak 'n' Fried Eggs 16.5  
*cholula sauté potatoes*Wild Mushrooms On Toast 9.5 (V)  
*pecorino, tarragon crème fraîche*Crushed Artichokes on Toast 8.5 (PB)  
*mustard leaf, vegan aioli*Boneless Confit Chicken Wings 7  
*American mustard sauce*Roast Hake 10  
*white bean & sweetcorn succotash*

Mersea Rock Oysters No.2

Single 2.5 Six 12 Dozen 20  
*served with pickled shallot, tabasco, lemon*

## SUNDAY LUNCH FOR SHARING Available on Sunday (obviously) from noon until it's all gone.

Humble Grape Baked Camembert 14  
Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Black Truffle  
*served with homemade sourdough toasts*A Whole Roast, Free Range Norfolk Black Chicken 38  
*confit garlic, roast King Edward potatoes, Spring vegetables & Yorkshire pudding (for two people to share)*Whole Side of Slow Roast Pork Belly 35  
*apple compote, roast King Edward potatoes, Spring vegetables & Yorkshire pudding (for two people to share)*Humble Vegan Roast 16 (PB)  
*mushroom, parsnip & hazelnut bake, new season potatoes & Spring vegetables (VE)*

## LOOKING TO BOOK A MEMORABLE EVENT?

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