

BAR SNACKS

Salted Almonds 4.5 (PB)

Nocellara Olives 4 (PB)

Homemade Spicy Beef Jerky 5

Padron Peppers 5 (PB)
Soy beurre noisette

Homemade Bread 4 (PB)
cold pressed olive oil & balsamic

SMALL PLATES

Chorizo Quail Scotch Eggs 7
grilled chicory & mustard aioli

Seared Scallops 12
cauliflower purée, smoked bacon crumb, pea shoot

Miso Salmon 8
kohlrabi salad

Beef Polpettes 7
tomato ragù, parmesan

Duck Croquettes 7.5
red cabbage marmalade

Taleggio & Pea Arancini 6 (V)
mint creme fraiche

Couscous & Grilled Vegetables Salad 7 (PB)
cinnamon & balsamic reduction

Burrata 11 (V)
grilled butternut squash, beetroot & pesto

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

Trevisano Radicchio on Toast 7
goat's cheese & balsamic reduction

Jerusalem Artichoke Purée 6 (V)
artichoke crisps

Tenderstem Broccoli 6 (PB)
confit garlic, fresh chilli & flaked almonds

Humble Grape Baked Camembert 14.75
Choose from: Honey & Hazelnut, Confit Garlic & Rosemary, or Black Truffle
Served with homemade bread
(Please allow 20 mins)

SOMETHING BIGGER

Aubergine Parmigiana 15 (V)
rocket salad & basil pesto

Roasted Pumpkin 15 (PB)
quinoa, beetroot, roasted pecan nuts & herbs

Pan-fried Scottish Salmon 18
Saffron risotto

Braised Lamb Shoulder 18
celeriac puree, broad beans, lamb jus

Seared Sirloin Steak 18
and land cress salad

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

Guinea Fowl Two Ways 18
roasted breast & confit leg with pearl barley broth

Salted Skrei Cod 18
sweet potato mash & salsa verde

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

Hand-cut fries 4 (V)
truffle aioli

Heritage Carrots 4 (V)

Cauliflower Purée 4 (V)

Blue Cheese (V) or
Peppercorn Sauce 3

DESSERTS

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

Rose Harissa Pear Ravioli 7 (V)
maple syrup & champagne sorbet

Apple & Blackberry Crumble 7
Homemade Custard

Chocolate Truffles 3 (V)

Chocolate Brownie 7 (PB)
chocolate sauce & roasted hazelnuts

Ice Cream Selection 5 (V)
3 scoops

CHEESE & CHARCUTERIE 4.25 EACH OR SELECT 6 FOR 22

Cheese	Charcuterie	A Bit on the Side 2.5 (each)
Cornish Yarg (<i>cow, nettle covered, pasteurised</i>)	Saucisson	Caperberries (V)
Keen's Cheddar (<i>cow, unpasteurised</i>)	Wagyu Beef Salami	Quince Membrillo Paste (V)
Rachel (<i>semi-hard, goat, unpasteurised</i>)	Air-dried cured Coppa	Fig Relish (V)
Blue Monday (<i>cow, blue, pasteurised</i>)	Jamon Serrano	Homemade Chutney (V)
Oglesshield (<i>cow, unpasteurised</i>)	Suffolk Chorizo	Grilled Artichokes (V)
Oxford Isis (<i>cow, soft, honey-washed, pasteurised</i>)	Prosciutto di Parma	Extra Melba Toasts (V)

A LITTLE TIPPLE

Dominio de Punctum Dulce Venganza, *Chardonnay*,
DO La Mancha, Spain 8.5
Revenge has never tasted as sweet as this late-harvest, organic,
biodynamic Chardonnay.

Cantina Ronca Ulderico Rosso Dolce, *Merlot*, NV,
Veneto, Italy 16
Sweet, warm, velvety and utterly enchanting. Never tried a sweet red?
Start right here.

Domaine La Ligière Muscat Beaume de Venise, *Muscat*,
Rhône Valley, France 11.75
Biodynamic, unctuous, voluptuous, rich, sexy, GSOH, NSA, WLTM. Swipe
right

Casata Mergè Sesto 21 Passito, *Malvasia Puntinata*,
2017, Lazio IGT, Italy 15.5
Liquid gold; beguilingly sweet with a mineral zing. One sip'll get you
hooked.

El Maestro Sierra Pedro Ximénez Sherry, NV, Jerez, Spain 10.25
Lusciously sweet dark sherry from a small bodegas high up in the hills of Jerez in Andalucia

SOMETHING FOR THE WEEKEND (available on Saturdays & Sundays from 11am)

Eggs Any-Way 5 (V)
add smoked salmon +5 / add roast tomato +2.5
add toast +2.5 / add avo +3

Chorizo Shakshuka 11.5
baked eggs, sumac, roast feta, sourdough toast

Wild Mushrooms On Toast 9.5 (V)
pecorino, tarragon crème fraîche

Steak 'n' Fried Eggs 16.5
cholula sauté potatoes

The Full Humble English 12.5
*Clarence Court eggs, smoked bacon, sausage, portobello mushroom,
roast tomato, black pudding, homemade espresso beans*

The Full Humble Veggie 8.5 (V)
*Clarence Court eggs, halloumi, Portobello mushroom, Avocado, roast
tomato, homemade espresso beans*

Buttermilk Pancakes 8 (V)
blueberries, mascarpone

Humble Granola 8 (V)
set yoghurt, honey, bee pollen

Eggs - Benedict, Florentine (V), Royale 10.5

BOTTOMLESS BRUNCH +15

Choice of bubbles, white & red wine *. The Small Print - Order at least 1 dish from "Something For The Weekend" section per person. Bottomless Prosecco starts after food orders have been taken
Maximum 90 minutes stay (from arrival time). Available until 3pm
* Please ask your server for available options

LOOKING TO BOOK A MEMORABLE EVENT?

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events@humblegrape.co.uk to start the conversation.

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