

# HUMBLE GRAPE

## KITCHEN

Sustainable, organic, locally sourced & freshly prepared

### Cocktails

## Nibbles

<b>Gordal Olives (VE)</b>	5.5
<b>Smoked Almonds (V)</b>	5.5
<b>Sea Salt and Rosemary Focaccia</b> Confit garlic, thyme, sherry vinegar, cold press oil	5.75
<b>Sourdough</b> Whipped butter	5.75

<b>Margarita</b>	14
Tequila, Kumquat Liqueur, agave nectar and lime juice	
<b>Elderflower Collins</b>	14
Gin, elderflower, citrus and soda water	
<b>Old Fashioned</b>	14
Bourbon & Single Malt Whisky, bitters	

Please ask our team for a full cocktail list

## Small Plates

<b>Grilled Harissa Chicken</b>	14.5
Mint and chilli slaw	
<b>Blistered Padron Peppers (VE)</b>	8.75
Whipped tahini	
<b>Heirloom Beetroot (VE)</b>	10
Sumac superstraccia, pickled chard, pomegranate molasis	
<b>Torched Mackerel</b>	13.25
Fennel and apple salad, gooseberry	
<b>Cheese Croquettes (V)</b>	6
Tomato jam	
<b>Lamb Saddle</b>	14.25
Carrot puree, silver onions, aubergine	
<b>Burrata (V)</b>	15.5
Roasted Squash, sage dressing	
<b>Smoked Duck Carpaccio</b>	13.25
Pear compote, watercress	
<b>Crispy Cauliflower (VE)</b>	11
Lime aioli, chilli ketchup	

Most Popular

<b>Cheese Board</b>	30
Swift Reserve (V), Harrogate Blue (V), Baron Bigod, Dazel Ash (V), Spenwood (V), sourdough, seeded cracker, chutney	
<b>Charcuterie Board</b>	30
Speck, fennel salami, bresaola, capocollo, Fiocco di Culatello, sourdough, seeded cracker, pickles	
<b>Baked Camembert</b>	18.5
Choice of: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	

Most Popular

## Sides

<b>Kale and Roasted Squash Salad (VE)</b>	7.5
<b>Green Beans, pumpkin seeds, sesame dressing (VE)</b>	7.5
<b>Hand-Cut Chips</b>	5.5
<b>Peppercorn (V)</b>	4
<b>Chimichurri (VE)</b>	4

## Mains

<b>Chorizo Spiced Mushroom Gnocchi (VE)</b>	20	<b>Tomahawk 800g (for 2)</b>	90
Mushroom ragu, Superstraccia		35-day dry-aged British grass-fed Rib-Eye on the bone	
<b>Pan Roast Chicken Breast</b>	22	<i>Starmont Cabernet Sauvignon 2018,</i>	107.9
Celeriac puree, blackberry jus		<i>Napa Valley, California, USA</i>	
<b>Rump Fillet 225g</b>	23	<b>Lamb Burger</b>	20
28-day matured british grass-fed beef, watercress		Harissa aioli, cabernet sauvignon pickled red onion, rocket, hand cut chips	
<b>Seared Gurnard</b>	23		
Jerusalem artichoke puree, hazelnut crumble			

### Did you know?

Our menu's paper has a grape past — literally. It's printed on paper made from grape waste, giving those leftover skins, seeds, and stems from winemaking a second life. We love a good comeback story.

(V) = vegetarians, (VE) = 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.

## KITCHEN

### Desserts

<b>Chocolate Fondant (V)</b> Vanilla ice cream	8	<b>Ice Cream Selection (V)</b> Choose 3 scoops	5.5
<b>Tiramisu (VE)</b>	8.5	<b>Lemon Peel Madeleines (V)</b>	6.5
<b>Sticky Ginger Cake (V)</b> Citrus curd, clotted cream	8.5	Citrus curd	

## World of Wine: South Africa

Join us for our **World of Wine Series: South Africa** this October.

We're big believers in 'the more you taste, the more you know'. Scan the QR code and find tickets to our upcoming wine tasting events, ranging from winemaker dinners, tastings, beginner Wine 101 classes and our wine school! Ask our team for full event details and special pricing - it's cheaper to book with us than online!

Scan to book



#### Dates:

South Africa Winemaker Tastings: 13th Oct (Liverpool Street), 14th Oct (Battersea), 17th Oct (Crouch End)  
South Africa Winemaker Dinner: 15th Oct (Fleet Street)

### Sweet & Fortified

	Glass 100ml	Bottle 500ml
<b>Kvaszinger Borászat, Tokaji Szamorodni, <i>Furmint &amp; Hárslevelű</i>, Tokaj, Hungary</b> Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes	16.6	71.85
		750ml
<b>Vinyes Oculcs, <i>Torrontés</i> 'Dulce Natural', NV, Mendoza, Argentina</b>	8.65	44.8

### In the Style of Sherry

	Glass 100ml	Bottle 500ml
<i>Bodegas Robles, pioneers of organics and sustainability since 1927.</i>		
<b>Piedra Luenga Fino, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	14.6	63.3
<b>Piedra Luenga Oloroso, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	18.4	79.8
<b>Piedra Luenga Dulce, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	18.4	79.8

## Coffee

From our friends at Wogan Coffee - Organic & Fairtrade

<b>Americano</b>	4.25	<b>Cappuccino</b>	4.45
<b>Single Espresso</b>	3.35	<b>Flat White</b>	4.45
<b>Double Espresso</b>	4.25	<b>Latte</b>	4.45
<b>Macchiato</b>	4.45	<b>Mocha</b>	4.45

