

HUMBLE GRAPE

KITCHEN

Sustainable, organic, locally sourced & freshly prepared

Nibbles

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

Small Plates

Grilled Harissa Chicken	14.5
Mint and chilli slaw	
Blistered Padron Peppers (VE)	8.75
Whipped tahini	
Cured Sea Bass	12.5
Tigers milk, lime, peppers	
Grilled Courgettes (VE)	9.5
Romesco sauce, toasted almonds	
Halloumi Hot Honey (V)	12
Chickpeas, cucumber, yoghurt, herb dressing	
Popcorn Cockles	9.25
Jalapeño aioli, pickled chilli	
Lamb Skewers	14.25
Hummus	
Burrata (V)	15
Confit tomato, tomato dressing	
Crispy Cauliflower (VE)	11
Lime aioli, chilli ketchup	
Pork Belly Tacos	13.25
Chipotle reduction, pickled red onion	
Cheese Croquettes	6
Tomato jam	

Cocktails

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

Please ask our team for a full cocktail list

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

Sides

Wedge Salad, buttermilk dressing, (V)	7
Hand-Cut Chips (V)	5.5
Crispy New Potatoes, Spiced Herb Dressing (VE)	6.25
Courgette & Tomato Salad (VE)	7
Peppercorn (V)	4
Chimichurri (VE)	4

Mains

Whole Grilled Sea Bass	24	Tomahawk 800g (for 2)	90
Roasted peppers, paprika and lemon dressing		35-day dry-aged British grass-fed Rib-Eye on the bone	
Heritage Tomato Tart Tatin (VE)	20	Starmont Cabernet Sauvignon 2018,	107.9
Basil Crematta, watercress, chutney		Napa Valley, California, USA	
Rump Fillet 225g	23	Lamb Burger	20
28-day matured British grass-fed beef, watercress		Harissa aioli, cabernet sauvignon pickled red onion, rocket, hand cut chips	
Pan Roast Chicken Breast	22	Seafood Paella	23 pp
Bone marrow dressing, cous cous salad		Prawns, mussels, squid	(min 2 people)

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

Chocolate Fondant (V) Vanilla ice cream	8	Ice Cream Selection (V) Choose 3 scoops	5.5
Lemon Peel Madeleines (V) Citrus curd	6.5	Lemon Sorbet (VE) Gin Jelly, tuille	8.25
Strawberries & Cream Mille Feuille (V) Chantilly cream, puff pastry	8.5		

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 125ml	Bottle 500ml
Kvaszinger Borászat Tokaji Szamorodni 2017, <i>Furmint & Hárslevelű</i>, Tokaj, Hungary Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes.	16.6	71.85
		750ml
Quinta do Noval Tawny Port 10 years old, <i>Touriga Franca, Tinta Roriz & Tinta Barroca</i>, Douro Valley, Portugal	15.4	100.2

In the Style of Sherry

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

Coffee

From our friends at Wogan Coffee - Organic & Fairtrade

Americano	4.25	Cappuccino	4.45
Single Espresso	3.35	Flat White	4.45
Double Espresso	4.25	Latte	4.45
Macchiato	4.45	Mocha	4.45

