

Based on a philosophy of casual elegance,
we serve gastronomy grounded and inspired by the
art of grilling over wood with the very best micro
seasonal British produce & influences from Japan.

H U M O

For us at HUMO, the flickering of the flames as
wood catches fire has always been mesmerising.
Since we were children we have always been
fascinated with the explosions of energy; the
crackling, the colours, the movement of the
flames and the shadows of the smoke. Maybe
it's the security and peace this brings to us or
maybe it's the unpredictability and power it has,
but we believe, in one way or another, we are all
enchanted by fire.

TASTING MENU BY HUMO
A 'FIRE DINING EXPERINCE'

Ignition

Garden Salad

Cauliflower & Truffle

Scallop

Venison

Amalfi lemon

160 per person

To be taken by the whole table

HUMO WINE FLIGHT

Junmai / Palomino

Gruner Veltliner

Semillon Blend

Chardonnay

Nebbiolo

Chenin Blanc

120 per person

Elevated pairing available for 260 per person

HUMO LUNCH MENU

Trout

Garden Salad

Monkfish or Venison

3 courses 49 per person

HUMO LUNCH WINE FLIGHT

Malvasija

Gruner Veltliner

Rematies/ Saperavi Bedoba

3 wines 42 per person