

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.

A SIX STEP FIRE DINING EXPERIENCE

Aged Tuna & Wagyu Tartare

Garden Salad

Cauliflower & Truffle

Scallop

Venison

Amalfi Lemon

*160 per person*

*To be taken by the whole table*

HUMO WINE FLIGHT

Pinot Noir/ Chardonnay

Gruner Veltliner

Semillon Blend

Chardonnay

Nebbiolo

Chenin Blanc

*120 per person*

HUMO ELEVATED SOMMELIERS SELECTION

Dom Pérignon, Épernay, Champagne 2015

Tsuchida Kimoto, Junmai Ginjo

Ashes and Diamond, Blanc N°8, Napa Valley 2022

Domaine De Montille, Chassagne-Montrachet, Burgundy 2022

Châteauneuf du Pape, Vieux Telegraphe, South Rhone 2019

Willi Haag, Juffer-Sonnenuhr, Riesling Beerenauslese 2018

*260 per person*

*An elevated wine journey curated by our sommeliers to enhance the HUMO experience. Featuring rare bottles, refined pairings, and exceptional vintages chosen to complement each dish perfectly.*

- IGNITE** Yellowtail 22  
*Aged Mediterranean yellowtail, cedar wood, coconut & lime leaf amazake, fermented yuzu, Kissabel apple*
- Bluefin Tuna & Caviar 28  
*Aged tuna, burnt Madagascan vanilla & citrus sauce, smoked & fermented daikon*
- Tartare 30  
*A4 Kagoshima wagyu, fermented pepper, smoked brioche, Amalfi lemon kosho, dried egg yolk*
- SMOKE** Cauliflower 18  
*Oak roasted cauliflower, grapefruit, Tunworth, cauliflower leaf powder*
- Garden Salad 18  
*Rosemary smoked Cornish Agria potatoes, wild rocket, ash grown herbs, frisée, puntarelle, coriander, sugar snaps, Rokko miso*
- Mushrooms 20  
*'Cauliflower', Lion's Mane, King Oyster, saffron & hazelnut, Arlington white yolk & Côte du Jura*
- FLAME** Mazzancolle 27  
*Sicilian red prawn, kagoshima beef fat flambadou, fennel, kohlrabi, shiso, sancho, magnolia leaf*
- Scallop 19  
*Hand-dived Orkney scallop, Conference pear, Speyside Balvenie whisky barrel, 12 year-aged whisky sabayon*
- EMBERS** Trout 32  
*Aged Ikejime Hampshire trout, black Camone tomato, Datterino, Marigold, watercress, myoga*
- Turbot 48  
*Aged Brixham turbot, wild sea leeks, Shetland mussels, wild garlic, Spanish Winter black truffle*
- Venison 34  
*Aged New Forest Fallow deer, beetroot, juniper branch, tarragon, nori, Castelfranco*
- Beef 70  
*Kagoshima A4 black cattle sirloin, roscoff onion, chard, beef & anise consommé*

*The first step in lighting a fire, the spark that causes combustion.  
 Raw - taking inspiration from the Japanese sashimi*

*The evaporation of water & CO<sub>2</sub> immediately after the wood is lit and heated. Vegetables from the grill*

*Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch*

*Oak roasted cuts of aged fish & meat*

*Black truffle supplement 3g £10*