

KITCHEN

Nibbles & Bread

Nocellara Olives (VE)	5	Smoked Almonds	4.50
Cheese Croquettes	5.50	Snappery Bakery Sourdough	5
		Mini Saucisson	5.50

Small Plates

Choose as a starter or select 2-3 per person to share

Chilli Fried Chicken	12.00	Venison Tataki	13.25
Cauliflower leaf kimchi, lime aioli		Blueberry, radish, soy, ginger	
Blistered Padron Peppers (VE)	8.25	Burrata (V)	13.50
whipped tahini		Balsamic salsify, salsify crisps	
Roasted Pumpkin (VE)	10.25	Crispy Cauliflower (VE)	10.25
Vegan feta, olives, sage, chestnut		lime aioli, chilli ketchup	
Smoked Mackerel Rilette	11.00	Marinated Rabbit Roulade	12.00
Sweetcorn, parsley, lime		Orange glazed carrots, mascarpone	
Grilled Sea Bream	13.25	Baked Camembert	17.00
Braised fennel, white wine sauce		Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	
Whipped Goats Cheese	8.00		
Sprouts, cranberry, candied chestnuts			

Mains

Miso Marinated 'Steak' (VE)	17.50	Cote de Boeuf 700g (for 2)	77.00
Polenta fries, watercress, vegan peppercorn sauce		35-day dry-aged British grass-fed Rib-Eye on the bone <i>Rainbow's End Cabernet Sauvignon, 2018, Stellenboch</i>	61.25
Pork Belly	23.00	Flat Iron Steak 220G	22.00
Braised winter spiced lentils		Steak trimmings	
Corn Fed Chicken Breast	20.00	Roasted Brill	21.50
Wild Mushrooms		Kale, brown butter, capers, preserved lemon	

Sides

Tenderstem Broccoli (VE)	7.50	Hand-Cut Chips	4.50
Artichoke and Rocket Salad (VE)	6.50	Peppercorn	3.50
HG 'Hash Brown', chilli ketchup (V)	5.50	Chimichurri (VE)	3.50

Curds & Cured

Bitter orange jelly, pear jelly, seasonal chutney, sourdough 3 for 15 | 6 for 28

Driftwood (V)	Perl Wen (V)	Cured Ham	Coppa
Goats, unpasteurised	Cow's, pasteurised, soft	Pork, France	Pork, France
Witheridge	Maide Vale (V)	Saucisson	Chorizo
Cow's, pasteurised, semi hard	Washed, unpasteurised, soft	Pork, France	Pork, Spain
Quicke's Goat (V)	Cotehill Blue (V)	Bresaola	Smoked Duck Breast
Goats, pasteurised, hard	Blue, unpasteurised, soft	Beef, Italy	Duck, France
<i>Cheese from Cheese Geek</i>		<i>Charcuterie from Aubrey Allen</i>	

Monthly Wine Flight

Indulge in our Christmas Wine Flight – a festive escapade through spirited flavors that will sleigh your taste buds! From the sparkling wit of our bubbly to the warm embrace of our reds, each sip promises a joyful journey. Unwrap the essence of the season with this cheeky and delightful flight, making your holiday celebrations merrier with every pour.

This Month:

Festive Flight: Wine Wonderland

Humble Grape works with suppliers that care as much about the environment as we do.

(V) means OK for vegetarians. (VE) means 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	8.00	Ice Cream Selection Choose 3 scoops	5.00
Confit Quince (V) Clotted cream, crumble	8.00	Lemon Peel Madeleines (V) Citrus curd	6.00
Rice Pudding (VE) Clementine, toasted hazelnut	8.00	Panettone Bread and Butter Pudding Custard, cinnamon	7.50

Curds & Cured

Bitter orange jelly, pear jelly, seasonal chutney, sourdough 3 for 15 | 6 for 28

Driftwood (V) Goats, unpasteurised	Perl Wen (V) Cow's, pasteurised, soft	Cured Ham Pork, France	Coppa Pork, France
Witheridge Cow's, pasteurised, semi hard	Maide Vale (V) Washed, unpasteurised, soft	Saucisson Pork, France	Chorizo Pork, Spain
Quicke's Goat (V) Goats, pasteurised, hard	Cotehill Blue (V) Blue, unpasteurised, soft	Bresaola Beef, Italy	Smoked Duck Breast Duck, France

Cheese from Cheese Geek

Charcuterie from Aubrey Allen

Sweet & Fortified

	Glass 100ml	Bottle 750ml
Quinta Do Noval Vintage Port, 2016, Portugal	16.40	73.75
	Glass 125ml	Bottle 375ml
Kvaszinger Borászati, Tokaji Szamorodni, Furmint & Hárslevelű, 2019, Tokaj, Hungary	17.50	69.90
Cantina Ulderico Rosso Dolce, Merlot, NV, Veneto, Italy	17.35	70.30

In The Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.	Glass 100ml	Bottle 750ml
Piedra Luenga Fino, Pedro Ximénez, NV, Montilla-Moriles, Spain	10.15	41.20
Piedra Luenga Amontillado, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.50	60.90
Piedra Luenga Oloroso, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.50	60.90
Piedra Luenga Dulce, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.50	60.90

Coffee

From our friends at Wogan Coffee

Americano	3.80	Cappuccino	4.00
Single Espresso	3.00	Flat White	4.00
Double Espresso	3.80	Latte	4.00
Macchiato	3.20	Mocha	4.00
Double Macchiato	4.00	Hot Chocolate	4.00