

## KITCHEN

# Nibbles & Bread

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

## Small Plates

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

<b>Chilli Fried Chicken</b>	11.00	<b>Beef Carpaccio</b>	12.00
Cauliflower leaf kimchi, lime aioli		Blue cheese, balsamic reduction, rocket	
<b>Blistered Padron Peppers (VE)</b>	7.50	<b>Burrata (V)</b>	12.00
whipped tahini		Grilled polenta, wild garlic pesto	
<b>Asparagus Tart (VE)</b>	9.50	<b>Crispy Cauliflower (VE)</b>	9.50
Spring peas, leeks		lime aioli, chilli ketchup	
<b>Salmon Ballotine</b>	12.00	<b>Braised Pork Cheek</b>	12.50
Wasabi cream, herbs, raddish		Burnt onion purée, crispy shallot	
<b>Seared Scallops</b>	16.00	<b>Goose Rilette</b>	9.50
Fennel puree and orange dressing		Toasted sourdough, cornichons	
<b>Warm Sainte Maure de Touraine</b>	9.50	<b>Baked Camembert</b>	17.00
Yellow courgette, lemon dressing		Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread	

## Mains

<b>Herb Crusted Lamb Cannon</b>	24.00	<b>Cote de Boeuf 700g (for 2)</b>	77.00
Carrot puree, spring veg, black garlic		35-day dry-aged British grass-fed Rib-Eye on the bone <i>Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA</i>	80.00
<b>Spiced Cauliflower Steak (VE)</b>	17.50	<b>Seared Salmon</b>	20.00
Almond cream, kale		Asparagus, split white wine and tarragon sauce	
<b>Flat Iron Steak 220g</b>	22.00	<b>Pan Roasted Chicken Breast</b>	19.50
28-day matured british grass-fed beef, watercress		Crispy new potatoes, confit tomato, tarragon sauce	

## Sides

<b>Tenderstem Broccoli (VE)</b>	7.50	<b>Peppercorn</b>	3.5
<b>Hand-Cut Chips</b>	4.50	<b>Chimichurri (VE)</b>	3.5
<b>HG 'Hash Brown', chilli ketchup (V)</b>	5.50		

## Curds & Cured

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

<b>Golden Cross (V)</b>	<b>Garlic Yarg (V)</b>	<b>Serrano</b>	<b>Coppa</b>
Goats, unpasteurised, soft	Cow's, pasteurised, hard	Pork, Spain	Pork, France
<b>Eastwood (V)</b>	<b>Maide Vale (V)</b>	<b>Herb Galet</b>	<b>Chorizo</b>
Cow's, pasteurised, soft	Washed, unpasteurised, soft	Pork, France	Pork, Spain
<b>Double Barrel</b>	<b>Hendrix (V)</b>	<b>Bresaola</b>	<b>Truffle Mortadella</b>
Cow's, unpasteurised, hard	Blue, pasteurised, hard	Beef, Italy	Wild boar, Italy

Cheese from Cheese Geek

Charcuterie from Aubrey Allen

## World of Wine Series

Each month we journey to a new wine region in the world where we take you on a discovery of sustainable wines and food that make the region special. Come and explore the Humble World of Wine with us.....

This Month:

*Loire Valley*

Try Warm Sainte Maure de Touraine which is perfectly paired with *Domaine des 4 Vents Touraine, Sauvignon Blanc, Loire Valley, France: £10.40 (175ml glass)*

and give the Goose Rilette a try together with *Raymond Morin Saumur Champigny, Cabernet Franc, Loire Valley, France: £10.10 (175ml glass).*

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

<b>Chocolate Fondant (V)</b> Vanilla ice cream	7.50	<b>Ice Cream Selection</b> Choose 3 scoops	5.00
<b>Vanilla Panna Cotta (V)</b> Rhubarb, shortbread biscuit	7.50	<b>Lemon Peel Madeleines (V)</b> Citrus curd	5.50

### Curds & Cured

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<b>Golden Cross (V)</b> Goats, unpasteurised, soft	<b>Garlic Yarg (V)</b> Cow's, pasteurised, hard	<b>Serrano</b> Pork, Spain	<b>Coppa</b> Pork, France
<b>Eastwood</b> Cow's, pasteurised, soft	<b>Maide Vale (V)</b> Washed, unpasteurised, soft	<b>Herb Galet</b> Pork, France	<b>Chorizo</b> Pork, Spain
<b>Double Barrel</b> Cow's, unpasteurised, hard <i>Cheese from Cheese Geek</i>	<b>Hendrix (V)</b> Blue, pasteurised, hard	<b>Bresaola</b> Beef, Italy <i>Charcuterie from Aubrey Allen</i>	<b>Truffle Mortadella</b> Wild boar, Italy

### Sweet & Fortified

	Glass 100ml	
<b>Quinta Do Noval Unfiltered Late Bottled Vintage Port, 2016, Portugal</b>	12.00	69.25
<b>Domaine La Ligière Muscat de Beaumes de Venise, 2019, Côtes du Rhône, France</b>	12.10	40.70

### In The Style of Sherry

**Bodegas Robles, pioneers of organics and sustainability since 1927.**

	Glass 100ml	Bottle 750ml
<b>Piedra Luenga Fino, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	6.95	37.50
<b>Piedra Luenga Oloroso, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	8.25	50.95
<b>Piedra Luenga Dulce, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain</b>	8.00	46.85

### Coffee

From our friends at Wogan Coffee

<b>Americano</b>	2.50	<b>Cappuccino</b>	2.70
<b>Single Espresso</b>	2.20	<b>Flat White</b>	2.70
<b>Double Espresso</b>	3.50	<b>Latte</b>	2.70
<b>Macchiato</b>	2.20	<b>Mocha</b>	3.50