

KITCHEN

Nibbles & Bread

Nocellara Olives (VE)	5.00	Smoked Almonds (V)	4.50
Mini Saucisson	5.50	Snappery Bakery Sourdough	5

Small Plates

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

Beef Carpaccio Anchovy, capers	12.00	Burrata Orange and grapefruit, pistachio, basil oil	12.00
Blistered Padron Peppers (VE) Whipped tahini	7.50	Crispy Cauliflower (VE) Lime aioli, chilli ketchup	9.50
Lamb Meatballs Labneh, wild garlic pesto	12.00	Torched Mackerel Celeriac remoulade	9.00
Mussels Garlic, white wine, sourdough	9.00	Goose Rilette Toasted sourdough, cornichons	9.50
Warm Sainte Maure de Touraine Yellow courgette, lemon dressing	9.50	Baked Camembert Choose from: Honey & Hazelnut, Rosemary & Confit Garlic, or Chilli Marmalade served with sourdough bread	17.00

Mains

Seared Cod Picatta sauce, spring greens	19.50	Flat Iron Steak 220g 28-day matured british grass-fed beef, watercress	22.00
Spiced Cauliflower Steak (VE) Almond cream, kale	17.00		

Sides

Roast Heirloom Carrots (V)	7.50	Chimichurri (VE)	3.50
Hand-Cut Chips	4.50	Peppercorn Sauce (V)	3.50

Curds & Cured

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

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

Cheese from Cheese Geek
Charcuterie from Aubrey Allen

Desserts

Chocolate Fondant Vanilla ice cream	7.50	Lemon Peel Madeleines (V) Citrus curd	5.50
San Sebastian Cheesecake Rhubarb compote	7.00		

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.