

## SMALL PLATES

Ceviche Sea Bream Tacos 9  
*avocado, pickled shallots, chili, & coriander*

Aubergines Parmigiana 7 (V)  
*basil pesto*

Pork & Fennel Meatballs 8  
*basil tomato sauce, old Winchester*

Crispy Pork Belly 8  
*white miso and soy glaze, crispy shallots*

Roast Sweet Potatoes 6.5 (V)  
*feta, pecans, fried sage*

Burrata 9 (V)  
*smoked confit tomatoes, basil*

Ham Hock Terrine 8  
*pickles, grain mustard*

Grilled Octopus 13  
*mashed sweet corn, beetroots chips, octopus gravy, herbs*

### Humble Grape Baked Camembert 14.75

Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Mushroom Ragout  
*served with homemade sourdough toasts (Please allow 20 mins)*

## SOMETHING BIGGER

Bavette Steak 20  
*horseradish cream, watercress, chips*

Sea Bass 18  
*smoked aubergines caviar, chilli, gremolata*

Humble Housemade Aubergine & Ricotta Ravioli 14 (V)  
*tomato sauce, crisp aubergines*

Lamb Chops 19  
*Sicilian caponata, basil*

Roasted Spicy Cauliflower 15 (PB)  
*tahini hummus*

Corn Fed Chicken Breast 15  
*roasted leeks & grapes, crispy kale*

Duck Leg Confit 18  
*braised lentils*

Black Ink Risotto 16  
*grilled squid*

Pig Cheeks 16  
*grilled polenta, & Valpolicella reduction sauce*

**Côte de Boeuf** 8 (per 100g)  
*35-day dry-aged West Country beef,  
served with watercress salad, chips  
Please ask your server for available sizes)*

*Don't forget to add  
"A Bit on the Side":*

Winter Salad 6 (PB)  
*beetroot, grilled radicchio, chestnuts, fermented  
shallots dressing*

Chargrilled Broccoli 6.5 (PB)  
*minted coconut yoghurt, chilli*

Chunky Fries 4 (PB)  
*rosemary salt*

Horseradish Sauce (V) or Peppercorn  
Sauce 2.5

## CURDS & CURED 4.25 EACH OR SELECT 6 FOR 22, SERVED WITH PICKLES, HOMEMADE SOURDOUGH TOASTS

### Cheeses

Cahil Porter  
*pasteurized cow's milk*

Cropwell Bishop Stilton  
*cow, blue*

Keen's Cheddar  
*cow, mature*

Comté (V)  
*cow, hard, unpasteurized*

Ashlyn (V)  
*goat, soft*

Lord London  
*cow, semi-soft*

### Charcuterie

San Daniele

Cobble Lane Islington Saucisson

Schiacciata Piccante

Bresaola

Scottish Venison Salami

Speck

### Special Little Bits 2.5 (each)

Fig Compote (PB)

Quince Membrillo Paste (V)

Grilled Artichokes (PB)

## DESSERTS

Fig & Date Sticky Toffee 6.5 (V)  
*hot butterscotch sauce, honeycomb*

Purple Sweet Potato &  
Coconut Mousse 6 (V)

Ice Cream 5 (V)  
*ask for today's flavours!*

Chocolate Truffles 4 (V)

Pistachio Tiramisù 6 (V)

## BAR SNACKS

Daily Crostini 4  
*be sure to ask what we're making today!*

Homemade Bread & Butter 4

Nocellara Olives 4 (PB)  
*rosemary, lemon dressing*

Mushroom Arancini 5.5 (V)  
*mozzarella stuffing*

Padron Peppers 6 (PB)

Lardo Chickpea Fritters 6  
*sage mayo*

## WEEKEND BRUNCH Saturdays & Sundays from 11AM to 2PM

Humble Granola 6 (V)  
*set yoghurt, raw honey, bee pollen*

Humble Porridge 6 (V)  
*honey, blueberries, crushed pumpkin seeds*

Buttermilk Pancakes 8 (V)  
*blueberries, creme fraiche*

Eggs Any-Way 5 (V)  
add: smoked salmon +3.5/ roast tomato +1.5  
toast +1.5/ avocado +2.5

Smashed Avo Toast 9 (V)  
*poached Burford Brown eggs, radish, rose harissa*

Eggs - Benedict, Florentine (V), Royale 10.5

Steak 'n' Fried Eggs 16.5  
*cholula sauté potatoes*

Chorizo Shakshuka 11.5  
*baked eggs, roast feta, sourdough toast*

The Full Humble Veggie 11 (V)  
*Clarence Court eggs, halloumi, Portobello mushroom,  
avocado, roast tomato, homemade espresso beans*

The Full Humble English 12.5  
*Clarence Court eggs, smoked bacon, sausage, Portobello  
mushroom, roast tomato, black pudding, espresso beans*

### BOTTOMLESS BRUNCH +15

Choice of bubbles, white & red wine. The Small Print - Order at least 1 main course per person.  
Bottomless brunch starts after food orders have been taken  
Maximum 90 minutes stay (from arrival time). Available until 2PM

## SUNDAY ROAST Available on Sunday (obviously) from 12PM until it's all gone.

Free Range Norfolk Black Chicken 17  
*roast potatoes, seasonal vegetables & Yorkshire pudding, & homemade gravy*

Slow Roast Pork Belly 17  
*roast potatoes, seasonal vegetables & Yorkshire pudding, apple sauce*

Humble Vegan Roast 16 (PB)  
*mushroom, parsnip & hazelnut bake, new season potatoes & seasonal vegetables*