



Nibbles

Warm rosemary focaccia, rapeseed oil, balsamic glaze 4

Starters

Soup (v)

Spiced butternut squash soup, sourdough (v)

7

Ham & Egg

Ham hock rilette, crispy hens egg, pea puree, pickles

7.5

Mushrooms (v)

Creamed wild mushrooms, tarragon , truffle, toast (v)

8

Mackerel

Smoked mackerel rilette, beetroot, cucumber, rocket, yoghurt

7.5

Pigs Cheek

Pig cheek rage, brioche, scorched cheddar, Worcestershire sauce

7.5

Main Course

Pork

Pork belly, pomme puree, sesame butter, pak choi, pickled red cabbage

19.5

Tagliatelle (v)

Tagliatelle, creamed wild mushrooms, truffle, parmesan, almonds

16.5

Lamb

Lamb breast, Nduja & butterbean cassoulet, smoked ricotta, salsa verde

21

Beef

Braised Featherblade of Beef, truffled & roast celeriac, savoy, chips, jus

23

SeaBass

Sea Bass fillet, sauté potatoes, braised hispi, mussel cream, herb oil

19

Sides

Buttered savoy cabbage 3.5

Humble chips 3.5

N.B: If you have any allergy or dietary requirements please don't hesitate to ask one of the humble team if you have any queries.