



menu

nibbles

roast garlic focaccia, cold press oil, black vinegar	5
gordal olives (v)(gf)	4
Iberico chorizo (gf)	6

starters

aged steak tartare, egg yolk, pickled shallots, tapioca cracker (gf)	12
pigs cheek fritter, spiced raw celeriac, fresh apple	9
crispy hens egg, jerusalem artichoke, pickled girolles, hazelnuts (v)	7.5
cured monkfish, cucumber, scorched peppers, almonds (gf)	9.5
Ox cheek ragu sourdough toasty, mature cheddar, red cabbage	9

main course

lamb breast, harissa and butter bean cassoulet, goats curd, anchovy crumb	20
skate wing, crushed baby potatoes, lilliput capers, curried leeks	19.5
aged blade of beef, creamed potato, beef fat carrot, girolles, port jus	26
creedy carver duck breast, leg and potato fritter, soused turnip, five spice jus	25
roast cauliflower, cauliflower purée, bulgur wheat, salted almonds (v)	16.5

side orders

sesame autumnal greens	4.5
humble chips	4
creamed potato	4

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.