

Based on a philosophy of casual elegance, we serve gastronomy grounded and inspired by the art of grilling over wood with the very best micro seasonal British produce & influences from Japan.

H U M O

For us at HUMO, the flickering of the flames as wood catches fire has always been mesmerising. Since we were children we have always been fascinated with the explosions of energy; the crackling, the colours, the movement of the flames and the shadows of the smoke. Maybe it's the security and peace this brings to us or maybe it's the unpredictability and power it has, but we believe, in one way or another, we are all enchanted by fire.

CHEF'S CHOICE SELECTED BY MILLER

Trout & Caviar  
Garden Salad  
Wild Mushrooms  
Scallop  
Lamb  
La Nube

*108 per person*  
*To be taken by the whole table*

A HUMO WINE FLIGHT BY MERLIN

Voila  
Tendu  
Ikewen  
Bourgogne Blanc  
12 Volts  
Maury

*89 per person*

HUMO LUNCH MENU

Yellowtail  
Garden Salad  
Monkfish or Lamb  
Amalfi Lemon

*3 courses 55*  
*4 courses 67*

A HUMO LUNCH WINE FLIGHT

Panoramico  
Tendu  
Ikewen / 12 Volts  
Beerenauslese

*48 per person*