

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
A SIX STEP 'FIRE DINING' EXPERIENCE

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

IGNITE	Sea Bream 18 <i>Kombu-Gin-Me bream, 12 year old pedro ximénez jelly, miyoga, young coconut & batac sauce, grape wood</i>	<i>The first step in lighting a fire, the spark that causes combustion. Raw - taking inspiration from the Japanese sashimi.</i>
	Trout & Caviar 22 <i>9-day aged Ike-Jime Hampshire trout, CM13 sliver birch, 3-month aged caviar, Rausu Konbu</i>	
	Yellowtail 19 <i>7-day aged yellowtail, citrus sauce & Castillo coffee from Miller's family farm in Colombia</i>	
SMOKE	Cauliflower 18 <i>Cauliflower cooked under ash, Rokko Miso, nori, miyagawa, Wiltshire uncinatum truffles</i>	<i>The evaporation of water and CO₂ immediately after the wood is lit and heated. Vegetables from the grill.</i>
	Garden Salad 15 <i>Smoked Cornish Agria potato, mizuna, wild rocket, East Sussex sansho pepper, coriander, puntarelle</i>	
	Wild Mushrooms 18 <i>Pied de mouton, girolles, & yellow leg chanterelle Arlington White yolk sauce, hazelnut & saffron emulsion</i>	
FLAME	Crab 17 <i>Yorkshire pearl barley, fermented amarilla plum, magnolia flamed Cornish brown crab, bergamot</i>	<i>Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch.</i>
	Scallop 16 <i>Hand-dived Orkney scallop, pear, whisky barrel, Speyside sabayon</i>	
	Prawns 24 <i>Mediterranean mazzancolle, Kagoshima beef fat 'flambado', nori flatbread, shitake emulsion, brain emulsion</i>	
EMBERS	Monkfish 25 <i>9-day aged wild Cornish monkfish, friggittelli peppers, 'Huacatay' & almond emulsion</i>	<i>Daily changing cuts of aged fish & meat.</i>
	Turbot 30 <i>8-day aged Brixham turbot, cime di rapa, nori & fishbone sauce, anchovy emulsion</i>	
	Lamb 27 <i>32-day aged Cornish lamb, beetroot sauce, castelfranco & onion chutney, cedro</i>	
	Beef 60 <i>Kagoshima A4 black cattle sirloin, spring onion, elderflower & sudachi 'dashi', cavolo nero</i>	