

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

El3mento

Bourgogne Blanc

12 Volts

Climens Sauternes

*89 per person*

## HUMO LUNCH MENU

Yellowtail

Garden Salad

Monkfish or Lamb

Rubia

*3 courses 55*

*4 courses 70*

## A HUMO LUNCH WINE FLIGHT

Panoramico

Tendu

El3mento / 12 Volts

Beerenauslese

*48 per person*