

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.

TASTING MENU BY MILLER
A 'FIRE DINING EXPERINCE'

Trout & Yellowtail

Garden Salad

Morels & Crab

Scallop

Lamb

Postres

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

HUMO WINE FLIGHT

Junmai Sake

Momento

Volratz

Roman Road

Le Strette

Kikelet

110 per person

À LA CARTE

IGNITE	Sea Bream 19 <i>6-day aged bream, grape wood, Marinda tomato 'dasbi', capers, white sesame, radicchio, Kinome</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>16-day aged Ike-Jime Hampshire trout, CM13 silver birch, 3-month aged caviar, Rausu Kombu</i>	
	Yellowtail 19 <i>7-day aged yellowtail, citrus sauce & Castillo coffee from Miller's family farm in Colombia</i>	
SMOKE	Artichoke 18 <i>Campania violetto, black garlic Roman black skin pecorino, white balsamic</i>	<i>The evaporation of water and CO₂ immediately after the wood is lit and heated. Vegetables from the grill.</i>
	Garden Salad 18 <i>Smoked Cornish Agria potatoes, wild rocket, ash grown herbs, Green asparagus, coriander, rokko miso, puntarelle</i>	
	Mushrooms 20 <i>Maitake, 'cauliflower', bio enoki, morels, St George's Arlington White yolk sauce, girolle & Côtes du Jura, saffron, hazelnuts</i>	
FLAME	Lobster 36 <i>Scottish native, kagoshima beef fat flambadou 8 spice mix, fennel, woodruff & sake beurre blanc</i>	<i>Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch.</i>
	Scallop 17 <i>Hand-dived Orkney scallop, pear, whisky barrel, 20-year oak aged rum sabayon</i>	
	Crab 19 <i>Magnolia flamed Cornish brown crab, kaffir lime Vesuvio peas, cumaru, courgettes</i>	
EMBERS	Seabass 33 <i>7-day aged wild Bass, friggiteli peppers, 'Huacatay' & almond emulsion, watercress</i>	<i>Daily changing cuts of aged fish & meat.</i>
	Turbot 36 <i>10-day aged Brixham turbot, white asparagus, barley koji, sea buckthorn, HUMO 'mole'</i>	
	Lamb 33 <i>32-day aged Cornish lamb, beetroot sauce, onion chutney, cedro</i>	
	Beef 65 <i>Kagoshima A4 black cattle sirloin, calçot onion, baby chard, sudachi, forced Yorkshire rhubarb consommé</i>	