

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'

Sea Bass, Yellowtail & Caviar

Garden Salad & Mushroom

Morels & Crab

Scallop

Lamb & Australian Black Truffle

Postres

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

HUMO WINE FLIGHT

Junmai Sake

Alba Malvasija

Volratz

Linda Vista Mathiasson

Le Strette

Coteaux du layon

*110 per person*

## À LA CARTE

IGNITE	Sea Bass 19 <i>11-day aged Sea Bass kombu-jime, grape wood smoked, lapsang souchong, heritage radish</i>	<i>The first step in lighting a fire, the spark that causes combustion. Raw - taking inspiration from the Japanese sashimi.</i>
	Mazara Del Vallo 20 <i>Sicilian red prawn, shallot ash tortilla, cedar wood soy, cauliflower, grilled caviar, brain emulsion</i>	
	Yellowtail 19 <i>8-day aged yellowtail, citrus sauce &amp; Castillo coffee from Miller's family farm in Colombia</i>	
SMOKE	Salsify 18 <i>Jerusalem artichoke, Spanish saffron, hazelnut, sobacha, smoked blackthorn salt</i>	<i>The evaporation of water and CO<sub>2</sub> 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, Datterino tomato, sugar snaps, Tokyo turnips, coriander, rokko miso</i>	
	Mushrooms 20 <i>Maitake, 'cauliflower', morels, Scottish girolles, white balsamic Arlington White yolk sauce, girolle &amp; Côtes du Jura</i>	
FLAME	Lobster 36 <i>Scottish native, kagoshima beef fat flambadou 8 spice mix, woodruff &amp; sake beurre blanc, fermented gariguette</i>	<i>Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch.</i>
	Scallop 18 <i>Hand-dived Orkney scallop, white nectarine, whisky barrel, 20-year oak aged rum</i>	
	Crab 19 <i>Magnolia flamed Cornish brown crab, kaffir lime Vesuvio peas, cumaru, courgettes</i>	
EMBERS	Trout 33 <i>8-day aged ike-jime trout, friggiteli peppers, 'Huacatay' &amp; almond emulsion, watercress</i>	<i>Daily changing cuts of aged fish &amp; meat.</i>
	Turbot 36 <i>10-day aged Brixham turbot, carrots, oolong, lemongrass, Pedro Ximénez, carrot ashes</i>	
	Lamb 33 <i>31-day aged Cornish lamb, beetroot sauce, onion chutney, cedro, chioggia</i>	
	Beef 65 <i>Kagoshima A4 black cattle sirloin, grelot onion, cavolo nero, sudachi, elderflower consommé</i>	