

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 Bream, Yellowtail & Caviar

Garden Salad & Mushroom

Scallop

"Not Bread"

Lamb

Postres

155 per person

To be taken by the whole table

HUMO WINE FLIGHT

Junmai Sake

Alba Malvasija

Linda Vista Mathiasson

Severan Blanc de Blancs

Le Strette

Coteaux du layon

110 per person

HUMO LUNCH MENU

Yellowtail

Garden Salad

Trout or Lamb

Koji

3 courses 55

4 courses 66

HUMO LUNCH WINE FLIGHT

La Salvacion

Alba Malvasija

Rematies/ Saperavi Bedoba

Coteaux du layon

48 per person