

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

Aubergine

Scallop & White Truffle

Lamb

Postres

*155 per person*

*To be taken by the whole table*

HUMO WINE FLIGHT

Junmai Sake

Alba Malvasija

Nizza Banskella

Atlas Swift Chardonnay

Le Strette

Coteaux du layon

*110 per person*

## À LA CARTE

<b>IGNITE</b>	Sea Bream 19 <i>7-day aged North Sea Bream, Kombu-Gin-Me, mangalitsa Air dried Ham, Biancolilla olive oil, Kororima, Scottish Girolles</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, cauliflower, grilled caviar, brain emulsion, shell salt</i>	
	Yellowtail 19 <i>9-day aged yellowtail, citrus sauce &amp; Castillo coffee from Miller's family farm in Colombia</i>	
<b>SMOKE</b>	Aubergine 20 <i>Sicilian pale, Suffolk corn, blackberry, cherry, sherry chimichurri, Wiltshire Autumn Truffles</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 16 <i>Smoked Cornish Agria potatoes, wild rocket, ash grown herbs, puntarelle, coriander, rokko miso</i>	
	Mushrooms 20 <i>Lion's mane, 'cauliflower', 'lobster', pied de mouton, Saffron &amp; Hazelnut, Arlington White yolk &amp; Côtes du Jura</i>	
<b>FLAME</b>	Lobster 36 <i>Scottish native, kagoshima beef fat flambadou, silver birch, delica pumpkin, black figs, fermented green chili</i>	<i>Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch.</i>
	Scallop 18 <i>Hand-dived Orkney scallop, decana pear, whisky barrel, 12 year aged whiskey sabayon</i>	
	Sea Urchin 15 <i>Icelandic, thyme, cedar wood soy, cubeb, carrot, brioche, miyagawa</i>	<i>Daily changing cuts of aged fish &amp; meat.</i>
<b>EMBERS</b>	Trout 33 <i>13-day aged ike-jime trout, friggiteli peppers, 'Huacatay' &amp; almond emulsion, juniper branches</i>	
	Turbot 36 <i>8-day aged Brixham turbot, Jerusalem artichoke, salsify, chestnut, walnut *Supplement White Truffles 3gr £28</i>	
	Lamb 33 <i>33-day aged Cornish lamb, beetroot sauce, onion chutney, chioggia, cedro</i>	
	Beef 65 <i>Kagoshima A4 black cattle sirloin, roscoff onion, chard, sudachi, hibiscus consommé</i>	