

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 HUMO  
A 'FIRE DINING EXPERINCE'

Trout, Yellowtail & Caviar

Garden Salad

Mushroom & Winter Black Truffle

Scallop

Lamb

Postres

*155 per person*

*To be taken by the whole table*

HUMO WINE FLIGHT

Macharnudo, La Escribana

Chardonnay & Viognier

Semillon Blend

Chardonnay

Trousseau

Coteaux du layon

*110 per person*

HUMO LUNCH MENU

Yellowtail

Garden Salad

Monkfish or Lamb

Koji

*3 courses 55*

*4 courses 66*

HUMO LUNCH WINE FLIGHT

Matosevic Malvasija

Rabl Gruner Veltliner

Rematies/ Saperavi Bedoba

Coteaux du layon

*3 wines 42 per person*

*4 wines 49 per person*