

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'

Ignition

Garden Salad

Mushroom

Scallop

Lamb

Postres

160 per person
To be taken by the whole table

HUMO WINE FLIGHT

Junmai / Palomino

Gruner Veltliner

Semillon Blend

Chardonnay

Barolo

Chenin Blanc

120 per person

IGNITE	Sea Bream 19 <i>7-day aged North Sea Bream, Kombu-Gin-Me, mangalitsa Air dried Ham, Biancolilla olive oil</i>	<i>The first step in lighting a fire, the spark that causes combustion. Raw - taking inspiration from the Japanese sashimi.</i>
	Trout 19 <i>15-day aged Ikejime Hampshire trout, voatsiperifery, Rausu Kombu, roe, yuzu, juniper, pickled ginger</i>	
	Yellowtail 19 <i>12-day aged yellowtail, morello cherry, citrus sauce & Castillo coffee</i>	
	Wagyu Tartare 25 <i>A4 Kagoshima, Brioche, Amalfi lemon, fermented pepper, chives, Dried yolk</i>	
SMOKE	Carrot 18 <i>Italian baby carrots, smoked yoghurt, cubeb, sherry chimichurri, orange leaf, sobacha</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>Oak smoked Cornish Agria potatoes, wild rocket, pink radicchio, ash grown herbs, puntarelle, coriander, rokko miso</i>	
	Mushrooms 20 <i>Lions mane, 'cauliflower', pied de mouton, Saffron & Hazelnut, Arlington White yolk & Côtes du Jura</i>	
FLAME	Lobster 39 <i>Scottish native, kagoshima beef fat flambadou, fennel, kohlrabi, shiso, sancho, magnolia leaf</i>	<i>Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch.</i>
	Scallop 18 <i>Hand-dived Orkney scallop, white nectarin, whisky barrel, 12 year aged whisky sabayon</i>	
	Mazzancolle 23 <i>Caramote prawn, daterino, Madagascan Vanilla, togarashi, saffron, Irish moss</i>	
EMBERS	Monkfish 30 <i>7-day aged monkfish, frigitelli peppers, 'Huacatay' & almond emulsion, juniper branches</i>	<i>Daily changing cuts of aged fish & meat.</i>
	Halibut 38 <i>6-day aged Scottish wild Halibut, Shetland mussels, Beech Roasted leeks, morels, wild garlic, N25 Oscietra Caviar</i>	
	Lamb 33 <i>32-day aged Cornish lamb, beetroot sauce, onion chutney, castelfranco, cedro</i>	
	Beef 65 <i>Kagoshima A4 black cattle sirloin, roscoff onion, chard, hibiscus consommé</i>	