

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 & Winter Black Truffle

Scallop

Lamb

Postres

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

HUMO WINE FLIGHT

Junmai

Palomino

Semillon Blend

Chardonnay

Barolo

Coteaux du layon

110 per person

IGNITE	<p>Sea Bream 19 6-day aged North Sea Bream, Kombu-Gin-Me, mangalitsa Air dried Ham, Biancolilla olive oil</p> <p>Trout 19 14-day aged Ikejime Hampshire trout, voatsiperifery, Rausu Kombu, roe, yuzu, juniper, pickled ginger</p> <p>Yellowtail 19 8-day aged yellowtail, morello cherry, citrus sauce & Castillo coffee</p> <p>Wagyu Tartare 25 A4 Kagoshima, Brioche, Amalfi lemon, fermented pepper, chives, Dried yolk</p>	<p><i>The first step in lighting a fire, the spark that causes combustion.</i></p> <p><i>Raw - taking inspiration from the Japanese sashimi.</i></p>
SMOKE	<p>Carrot 18 Italian baby, smoked yoghurt, cubeb, sherry chimichurri, orange leaf, sobacha</p> <p>Garden Salad 18 Oak smoked Cornish Agria potatoes, wild rocket, ash grown herbs, puntarelle, coriander, rokko miso</p> <p>Mushrooms 20 Lions mane, 'cauliflower', pied de mouton, Saffron & Hazelnut, Arlington White yolk & Côtes du Jura *Supplement 3g Winter Black Truffle 10</p>	<p><i>The evaporation of water and CO₂ immediately after the wood is lit and heated. Vegetables from the grill.</i></p>
FLAME	<p>Lobster 39 Scottish native, kagoshima beef fat flambadou, fennel, kohlrabi, shiso, sancho, magnolia leaf</p> <p>Scallop 18 Hand-dived Orkney scallop, decana pear, whisky barrel, 12 year aged whiskey sabayon</p> <p>Mazzancolle 23 Caramote prawn, daterino, Madagascan Vanilla, togarashi, saffron, Irish moss</p>	<p><i>Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch.</i></p>
EMBERS	<p>Monkfish 30 7-day aged monkfish, frigitelli peppers, 'Huacatay' & almond emulsion, juniper branches</p> <p>Halibut 38 5-day aged Scottish wild Halibut, Shetland mussels, Beech Roasted leeks, morels, wild garlic, Oscietra Caviar</p> <p>Lamb 33 32-day aged Cornish lamb, beetroot sauce, onion chutney, castelfranco, cedro</p> <p>Beef 65 Kagoshima A4 black cattle sirloin, roscoff onion, chard, hibiscus consommé</p>	<p><i>Daily changing cuts of aged fish & meat.</i></p>