

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

Cauliflower & truffle

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*

HUMO LUNCH MENU

Trout

Garden Salad

Monkfish or Lamb

*3 courses 49 per person*

HUMO LUNCH WINE FLIGHT

Malvasija

Gruner Veltliner

Rematies/ Saperavi Bedoba

*3 wines 42 per person*