

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 EXPERIENCE'

Ignition

Garden Salad

Cauliflower & truffle

Scallop

Lamb

Amalfi lemon

*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 ELEVATED SOMMELIERS SELECTION

Billecart-Salmon, Luis Salmon Blanc de Blancs, M/S Aÿ 2008

Dassai 39, Asahi Shuzo, Junmai Daiginjo

Ashes and Diamond, Blanc N°8, Napa Valley 2022

Domaine Hubert Lamy, Saint-Aubin La Princee 2021

Lucien Le Moine, Chambolle-Musigny, Reserve MS 2022

Willi Haag, Juffer-Sonnenuhr, Riesling Beerenauslese 2018

*260 per person*

*An elevated wine journey curated by  
our sommeliers to enhance the HUMO  
experience. Featuring rare bottles, refined  
pairings, and exceptional vintages chosen  
to complement each dish perfectly.*

## À LA CARTE

IGNITE	Sea Bream 19 <i>7-day aged North Sea Bream, vegetable ashes, San Marzano, pancetta, wild chamomile, sudachi</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>22-day aged Ikejime Hampshire trout, apple wood, pineapple, horseradish, lime, coriander, myoga &amp; shiso</i>	
	Bluefin tuna & caviar 27 <i>7-day aged tuna, burnt Madagascan vanilla &amp; citrus sauce, smoked &amp; fermented daikon</i>	
SMOKE	Cauliflower 21 <i>Birch roasted cauliflower, grapefruit, Tunworth, Australian winter black truffle</i>	<i>The evaporation of water &amp; CO<sub>2</sub> immediately after the wood is lit and heated. Vegetables from the grill</i>
	Garden Salad 18 <i>Oak smoked Cornish Agria potatoes, wild rocket, ash grown herbs, tardivo, frisée, coriander, sugar snaps, rokko miso</i>	
	Mushrooms 20 <i>Lions mane, 'cauliflower', Scottish girolles, saffron &amp; hazelnut, Arlington White yolk &amp; 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 nectarine, Speyside Balvenie whisky barrel, 12 year aged whisky sabayon</i>	
	Crab 22 <i>Cornish brown crab, juniper, datterino, Green Zebra tomato, shiso, coconut, Thai basil</i>	
EMBERS	Monkfish 30 <i>4-day aged Devon monkfish, burnt sweetcorn, HUMO XO, courgette &amp; puffed wild rice</i>	<i>Oak roasted cuts of aged fish &amp; meat</i>
	Halibut 33 <i>12-day aged Scottish wild halibut, Shetland mussels, Beech roasted leeks, Hen of the Woods, wild garlic</i>	
	Lamb 34 <i>33-day aged Cornish lamb, beetroot sauce, onion chutney, castelfranco, cedro</i>	
	Beef 65 <i>Kagoshima A4 black cattle sirloin, roscoff onion, chard, beef &amp; anise consommé</i>	