

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.

Kentaro Nakahara x Robbie Jameson

A welcome glass of Dom Pérignon

Aged bluefin tuna

Burnt Madagascan vanilla, takuan

Kagoshima wagyu tartare by Kentaro Nakahara

Garden salad

Smoked Agria potato, Rokko miso, sancho

Shabu-Shabu by Kentaro Nakahara

Scallop

Whisky barrel, white nectarine, brown butter

Sukiyaki by Kentaro Nakahara

Halibut

Shetland mussels, leek, maitake, wild garlic

Kentaro Nakahara original wagyu katsu sando

Amalfi lemon

Olive oil, lemon curd, Szechuan, basil, mint

£240pp

Dom Pérignon JOSEPH PHELPS
V I N E Y A R D S