

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

Scallop

Venison

Amalfi lemon

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

HUMO WINE FLIGHT

Junmai / Palomino

Gruner Veltliner

Semillon Blend

Chardonnay

Bordeaux Blend

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 Simon Colin, Chassagne-Montrachet, Burgundy 2022

Domaine Georges Joillot, Corton Grand Cru Clos du Roi 2020

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.*

IGNITE	Sea Bream 19 <i>Aged North Sea Bream, vegetable ashes, San Marzano, pancetta, Sea Buckthorn, 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>Aged Ikejime Hampshire trout, apple wood, pineapple, horseradish, lime, coriander, shiso</i>	
	Bluefin tuna & caviar 28 <i>Aged tuna, burnt Madagascan vanilla & citrus sauce, smoked & fermented daikon</i>	
SMOKE	Cauliflower 19 <i>Oak roasted cauliflower, grapefruit, Tunworth, cauliflower leaf powder</i>	<i>The evaporation of water & CO₂ immediately after the wood is lit and heated. Vegetables from the grill</i>
	Garden Salad 18 <i>Rosemary smoked Cornish Agria potatoes, wild rocket, ash grown herbs, puntarelle, frisée, coriander, sugar snaps, Rokko miso, shio kombu, myoga</i>	
	Mushrooms 20 <i>Chanterelle, lion's mane, 'cauliflower', girolles, 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 19 <i>Hand-dived Orkney scallop, Conference pear, Speyside Balvenie whisky barrel, 12 year aged whisky sabayon</i>	
	Mazzancolle 26 <i>Sicilian red prawn, datterino, honey fermented garlic, smoked red pepper, shiso, coconut, Thai basil</i>	
EMBERS	Monkfish 32 <i>Aged Devon monkfish, burnt sweetcorn, HUMO XO, courgette & puffed wild rice</i>	<i>Oak roasted cuts of aged fish & meat</i>
	Halibut 33 <i>Aged Scottish wild halibut, Shetland mussels, Beech roasted leeks, Hen of the Woods, wild garlic</i>	
	Venison 34 <i>Aged New Forest Fallow deer, beetroot, juniper branch, tarragon, nori, Castelfranco</i>	
	Beef 70 <i>Kagoshima A4 black cattle sirloin, roscoff onion, chard, beef & anise consommé</i>	