

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.

CURATED SELECTION OF WINES FOR THE EVENT

La Escribana, Macharnudo, Palomino Blanco, Luis Perez, Jerez, Spain 2023

18

Grüner Veltliner, Loimer, Kaferberg, Kamptal, Austria 2021

24

Castagna, Ingenue, Viognier, Beechworth, Australia 2022

35

Chateau Montrose, La Dame de Montrose, Saint-Estephe, Bordeaux 2015

From magnum

30

All four of the wines served as a pairing

100

ACME FIRE CULT X HUMO

Welcome drink

Glenfiddich 15, shiso leaf, yuzu soda

Selection of canapés from Chef Andrew Clarke & Chef Robbie Jameson

Bread

Wood fired milk bun, king crab curry & smoked butter

Mazzara del Valo

Minori koji, kombu, gin, cedar wood, shiso, red pepper

Aged bluefin Tuna by chef Andrew Clarke

Borettane onions, smoked bone caramel

Garden salad

Rosemary smoked Cornish Agria potatoes, wild rocket, ash grown herbs, puntarelle, frisée, coriander, sugar snaps, rokko miso, shio kombu, myoga

Yakitori collaboration dish

Scallop

Hand-dived Orkney scallop, Conference pear, Speyside Balvenie whisky barrel, 12 year aged whisky sabayon

Westholme wagyu by chef Andrew Clarke

Pistachio, lobster X.O, spring onion

Pumpkin by chef Andrew Clarke

Honey & white chocolate ganache, fig, turrón

Petit fours

£190pp

