

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'

Aged Tuna & Wagyu Tartare

Garden Salad

Cauliflower & Truffle

Scallop

Venison

Amalfi Lemon

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

HUMO WINE FLIGHT

Pinot Noir/ Chardonnay

Gruner Veltliner

Semillon Blend

Chardonnay

Nebbiolo

Chenin Blanc

120 per person

HUMO ELEVATED SOMMELIERS SELECTION

Dom Pérignon, Épernay, Champagne 2015

Tsuchida Kimoto, Junmai Ginjo

Ashes and Diamond, Blanc №8, Napa Valley 2022

Domaine De Montille, Chassagne-Montrachet, Burgundy 2022

Châteauneuf du Pape, Vieux Telegraphe, South Rhone 2019

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	Yellowtail 22	<i>The first step in lighting a fire, the spark that causes combustion.</i>
	<i>Aged Mediterranean yellowtail, cedar wood, coconut & lime leaf amazake, fermented yuzu, Kissabel apple</i>	
	Bluefin Tuna & Caviar 28	<i>Raw - taking inspiration from the Japanese sashimi</i>
Tartare 30	<i>Aged tuna, burnt Madagascan vanilla & citrus sauce, smoked & fermented daikon</i>	
	<i>A4 Kagoshima wagyu, fermented pepper, smoked brioche, Amalfi lemon kosho, dried egg yolk</i>	
SMOKE	Cauliflower & Truffle 22	<i>The evaporation of water & CO₂ immediately after the wood is lit and heated. Vegetables from the grill</i>
	<i>Oak roasted cauliflower, grapefruit, Tunworth, cauliflower leaf powder, Spanish winter black truffle</i>	
Garden Salad 18		
	<i>Rosemary smoked Cornish Agria potatoes, wild rocket, ash grown herbs, frisée, puntarelle, coriander, sugar snaps, Rokko miso</i>	
Mushrooms 20		
	<i>Lion's mane, 'cauliflower', girolles, saffron & hazelnut, Arlington white yolk & Côte du Jura</i>	
FLAME	Lobster 39	<i>Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch</i>
	<i>Native Scottish lobster, kagoshima beef fat flambadou, fennel, kohlrabi, shiso, sancho, magnolia leaf</i>	
Scallop 19		
	<i>Hand-dived Orkney scallop, Conference pear, Speyside Balvenie whisky barrel, 12 year-aged whisky sabayon</i>	
EMBERS	Trout 32	<i>Oak roasted cuts of aged fish & meat</i>
	<i>Aged Ikejime Hampshire trout, black Camone tomato, Datterino, Marigold, watercress, myoga</i>	
Turbot 48		
	<i>Aged Brixham turbot, wild sea leeks, Shetland island mussels, 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>	