

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 N°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	The first step in lighting a fire, the spark that causes combustion. Raw - taking inspiration from the Japanese sashimi
	Aged Mediterranean yellowtail, cedar wood, coconut & lime leaf amazake, fermented yuzu, Kissabel apple	
	Bluefin Tuna & Caviar 28	
	Aged tuna, burnt Madagascan vanilla & citrus sauce, smoked & fermented daikon	
	Tartare 30	
	A4 Kagoshima wagyu, fermented pepper, smoked brioche, Amalfi lemon kosho, dried egg yolk	
SMOKE	Cauliflower & Truffle 22	The evaporation of water & CO ₂ immediately after the wood is lit and heated. Vegetables from the grill
	Oak roasted cauliflower, grapefruit, Tunworth, cauliflower leaf powder, Spanish winter black truffle	
	Garden Salad 18	
	Rosemary smoked Cornish Agria potatoes, wild rocket, ash grown herbs, frisée, puntarelle, coriander, sugar snaps, Rokko miso	
	Mushrooms 20	
	Lion's mane, 'cauliflower', girolles, saffron & hazelnut, Arlington white yolk & Côte du Jura	
FLAME	Lobster 39	Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch
	Native Scottish lobster, kagoshima beef fat flambadou, fennel, kohlrabi, shiso, sancho, magnolia leaf	
	Scallop 19	
	Hand-dived Orkney scallop, Conference pear, Speyside Balvenie whisky barrel, 12 year-aged whisky sabayon	
EMBERS	Trout 32	Oak roasted cuts of aged fish & meat
	Aged Ikejime Hampshire trout, black Camone tomato, Datterino, Marigold, watercress, myoga	
	Turbot 48	
	Aged Brixham turbot, wild sea leeks, Shetland island mussels, wild garlic	
	Venison 34	
	Aged New Forest Fallow deer, beetroot, juniper branch, tarragon, nori, Castelfranco	
	Beef 70	
	Kagoshima A4 black cattle sirloin, roscoff onion, chard, beef & anise consommé	