

# HUBBARD & BELL

CAFE • BAR • GRILL

## BRING ME FOOD

£35pp

### Starters

Sweet potato, wild rice, broad beans  
Seared fillet of mackerel, taramasalata, pickled cucumber  
Chicken croquettes, gribiche sauce

### Mains

Pork belly, yellow peaches, basil  
Salmon, escabeche sauce  
Potato gnocchi, cherry tomatoes, basil

### Sides

Herb crushed new potatoes  
Green beans

### Desserts

Pistachio cream profiteroles  
Passionfruit and chocolate mousse  
Seasonal fruit plate

Food will be served BMF style, Bring Me Food, our unique approach to dining.  
The food will be served per course in large platters and serving bowls enabling you to help yourself to all the dishes.

*Please let us know if you have any allergies or require information on ingredients used in our dishes.*

# HUBBARD & BELL

CAFE • BAR • GRILL

## BRING ME FOOD

£40pp

### Starters

Sweet potato, wild rice, broad beans  
Seared fillet of mackerel, taramasalata, pickled cucumber  
Chicken croquettes, gribiche sauce  
Ham hock terrine

### Mains

Roast chicken, marjoram, chilli  
Salmon, escabeche sauce  
Potato gnocchi, cherry tomatoes, basil  
Romesco broccoli, braised lentils, quinoa, rose harissa dressing

### Sides

Herb crushed new potatoes  
Green beans

### Desserts

Pistachio cream profiteroles  
Passionfruit and chocolate mousse  
Campari jelly, meringue  
Seasonal fruit plate

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# HUBBARD & BELL

CAFE • BAR • GRILL

## BRING ME FOOD

£45pp

### Starters

Sweet potato, wild rice, broad beans  
Seared fillet of mackerel, taramasalata, pickled cucumber  
Chicken croquettes, gribiche sauce  
Ham hock terrine  
Crab cakes, yuko mayo

### Mains

Leg of lamb, minted peas  
Roast chicken, marjoram, chilli  
Salmon, escabeche sauce  
Potato gnocchi, cherry tomatoes, basil  
Romesco broccoli, braised lentils, quinoa, rose harissa dressing

### Sides

Herb crushed new potatoes  
Green beans

### Desserts

Pistachio cream profiteroles  
Passionfruit and chocolate mousse  
Campari jelly, meringue  
Seasonal fruit plate  
Artisanal cheese plate

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