

## ALL DAY

SPICED KERNELS (v)	2.5
SMOKED ALMONDS / OLIVES (v)	3.5
SELECTION	8

### SMALL

RADISHES, cashew green goddess dip (vg)	5
ARANCINI, broccoli & scamorza (v)	5
CALAMARI FRITTI, aioli	6
MEATBALLS, pork & veal, tomato & basil	6

### APPETIZERS

PRAWN COCKTAIL, Marie Rose	7
BONE MARROW, sourdough	8
CRAB CAKE, herb salad	9
BEEF TARTARE, potato crisps	11/16

### SALADS

BIBB, avocado, mustard (vg)	7/11
KALE CHICKEN CAESAR, crouton, egg	9/13

### BURGERS/SANDWICH

all served with a choice of fries or salad

PATTY MELT beef, onions, swiss cheese, rye	11
BUTTERMILK CHICKEN, chipotle mayo, baby gem	14
CHEESEBURGER raclette cheese, gherkin, brioche bun	14

### SIDES

FRENCH FRIES dijonnaise	4
MIXED SALAD, tomato, cucumber	4
TRUFFLE FRIES parmesan, parsley	7

### SOUP & SANDWICH COMBO

	£10
please ask your server for todays selection	(Monday - Friday 12-4pm)

V VEGETERIAN VG VEGAN

Follow us @HubbardandBell

Please advise your server if you have any allergies, or require information on the ingredients used in our dishes.

All the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to the bill.

Please note some areas become a laptop free space after 6pm

# HUBBARD & BELL

CAFE • BAR • GRILL

## WINES BY THE GLASS

### WHITE WINE

	175ml	BTL
VERMENTINO Griffin Ridge, Languedoc, France 16	5.5	19
PINOT GRIGIO 'DOLOMITI' Dolomiti, Terre del Nolce, Italy 16	7	29
PICPOUL DE PINET Beauvignac, Languedoc, France 16	8	32
SAUVIGNON BLANC Lanark Lane, Marlborough, NZ 16	8.5	35
GAVI DI GAVI Contessa, Brogna, Piemonte, Italy 16	9	37

### RED WINE

	175ml	BTL
GRENACHE Griffin Ridge, Languedoc, France 15	5.5	19
NEGROAMARO RISERVA Salice Salentiono, Puglia, Italy 14	7	29
MONTEPULCIANO D'ABRUZZO Barrique, Itynera, Italy 15	8	33
MALBEC RESERVE San Felipe, Mendoza, Argentina 15	8.5	35
PINOT NOIR Cycles Gladiator, California, USA 13	9	37

### SPARKLING WINE

	GLASS 125ml	
PROSECCO Treviso DOC, Luna Argenta, Brut NV	7.5	
COLLET Brut NV	10	

### ROSE WINE

	175ml	BTL
GRENACHE Griffin Ridge, Languedoc, France 16	5.5	19
PINOT GRIGIO Ponte Pietra, Veneto, Italy 16	6	28
COTES DE PROVENCE St Roch, France 16	8.5	35
LADY A Provence, IGP, France 16	10	40

## BEERS

### DRAFT BEER

Amstel	4.5
Heineken	4.8
Camden Pale Ale	5.2
Guinness	5.2
Fourpure Shape Shifter IPA	5.5
Brooklyn Lager	5.6

### BOTTLED BEER

Brewdog Nanny (0.5% abv)	4.3
Aspall's Cyder	4.5
Peroni	4.6
Partizan Pale Ale	4.8
Camden Gentleman's Wit	4.8
Work IPA	4.8

Vintages may vary depending on availability - 125ml measure available on request

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## COCKTAILS

### HOUSE TONICS

10.5

PICANTE DE LA CASA Patron Reposado, chilli, coriander, lime, agave
SOHO NEGRONI Bombay Sapphire, Suze, Martini Bianco
EASTERN STANDARD Grey Goose or Bombay Sapphire, lime, cucumber, mint
SOHO MULE Finlandia, lime, ginger, soda

### SODAS

8

MEDITERRANEAN Bombay Sapphire, Fernet Branca, orange & fennel
BLACKBERRY & GINGER Campari, blackberry & ginger
GUAVA & ROSE Finlandia, Aperol, guava & rose
STRAWBERRY & BASIL Hendricks, strawberry & basil

\* non-alcoholic versions available

## SPRITZES 10

REGAL ROSE Star of Bombay, Regal Rogue Rosso, rose liqueur, tonic	BITTERSWEET SYMPHONY Belsazar Rosé, Amer Picon, bitter lemon, rosemary,
HARD CITRUS Cointreau, Kamm & Sons, grapefruit, lemon, tonic	PEACH & PROSECCO Martini Bianco, creme de peche, bitters, prosecco, soda

### SUMMER SIPS

10.5

GINGER & APRICOT COLADA Belsazar White, Remy Martin VSOP, Grand Marnier, crème d'abricot, honey, ginger, pineapple, coconut
HONEYDEW DAIQUIRI Bacardi Carta Blanca, plum liqueur, lime, melon, mint
HOXTON SPRING Bombay Sapphire, Strega & Prosecco foam, rhubarb, fennel, lime
CUSQUITA Pisco, Campari, lime, watermelon, elderflower, cucumber, egg white

### LIQUORS

11

FINAL LETTER Star of Bombay, St. Germain elderflower liqueur, Chartreuse verte, lime
THE CUBAN JOB Bacardi Ocho, Amaro Montenegro, Gavi di Gavi "Contessa", Angostura bitters, coffee
SLOE DAY DREAMING Finlandia, Sipsmith sloe gin, apricot liqueur, lime
MOE BABY BLUES Few Barrel Aged, Vida Mezcal, Fernet Branca, Aperol, Martini Rosso

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