

ALL DAY

SMALL

SPICED KERNELS / OLIVES (V) 3.5

FRENCH FRIES (V) 4
dijonnaise

KOHLRABI FRITTER (V) 5
salsify, sumac, yoghurt

TRUFFLE FRIES 7
parmesan, parsley

CRAB 9
spicy aioli, coriander, toast

VEGETABLES

CAESAR SALAD 7/11
baby gem, crouton, egg

BEETROOT (Vg) 8/12
bull's blood, spiced seeds

AVOCADO SALAD (V) 9/13
pecan, apple, dill yoghurt dressing

PLATES

PATTY MELT 9
beef, caramelised onions, cheese, sandwich loaf

SHRIMP BURGER 11
crab, lettuce, avocado, potato bun

BEEF BURGER 12
cheese, gherkin, brioche bun

PORK BABY BACK RIBS 14
sticky BBQ

CURED MEAT SELECTION 9/15
hummus, pickles, crostini

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	500ml
VERMENTINO		
Griffin Ridge, Languedoc, France 15	6.5	16
CHENIN BLANC		
Riebeeck, Swartland, South Africa 16	7	19
PINOT GRIGIO 'DOLOMITI'		
Dolomiti, Terre del Nolce, Italy 15	7.5	22
PICPOUL DE PINET		
Beauvignac, Languedoc, France 15	8.5	25
SAUVIGNON BLANC		
Lanark Lane, Marlborough, NZ 15	9	26
GAVI DI GAVI		
Contessa, Broglia, Piemonte, Italy 15	9.5	28

RED WINE

	175ml	500ml
GRENACHE		
Griffin Ridge, Languedoc, France 15	6.5	16
PRIMITIVO		
Visconti, Puglia, Italy 15	7	19
NEGROAMARO RISERVA		
Salice Salentiono, Puglia, Italy 13	8	23
MONTEPULCIANO D'ABRUZZO		
Barrique, Ilynera, Italy 14	8.5	25
MALBEC RESERVE		
San Felipe, Mendoza, Argentina 14	9	26
PINOT NOIR		
Cycles Gladiator, California, USA 14	9.5	27

SPARKLING WINE

	GLASS	125ml
PROSECCO		
Treviso DOC, Luna Argenta, Brut NV	9	
COLLET		
Brut NV	11	

ROSE WINE

	175ml	500ml
GRENACHE		
Griffin Ridge, Languedoc, France 14	6.5	16
COTES DE PROVENCE		
St Roch, France 15	8.5	25

BEERS

DRAFT BEER

Amstel	4.85
Heineken	5
Camden Pale Ale	5.25
Guinness	5.25
Brooklyn Lager	5.5
Brewdog 5AM Saint	5.5

BOTTLED BEER

Aspall's Cider	4.8
Peroni	4.8
Partizan Pale Ale	5
Camden Wit	5
Brewdog Nanny (0.5% abv)	4.8
Work IPA	5

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, house-made ginger syrup, soda

SODAS

9

GINSENG SODA

Kamm & Sons, Green Chartreuse, ginseng & grapefruit soda

MERRY BERRY

Finlandia, raspberry & lavender soda

SPICED APPLE

Woodford Reserve, Nardini Amaro, spiced apple

JASMINE BLUSH

Bombay Sapphire, peach & jasmine soda

* non-alcoholic version available

WINTER REMEDIES

11

COOL RUNNINGS

Appleton Estate VX, Acorn Liqueur, cranberry & maple marmalade, lime, egg white, blossom bitters

THE QUINCY

Bombay Sapphire, Belsazar Dry, Vida Mezcal, lemon, quince jam, black walnut bitters, Montenegro foam

THE ANCESTORS

Dewar's 12, Pedro Ximenez, honey, lemon, apple, dandelion & burdock bitters, egg white

WINTER MARKET

Ocho Blanco, hibiscus, pineapple, ginger, lavender bitters

SEASONAL

10.5

CUBAN STALLION

Bacardi Ocho, Warres Otima, walnut bitters, chestnut cream

NEGRONI NO.3

No. 3 Gin, Campari, Belsazar Red, mulled wine, blossom bitters

BORDEAUX SOUR

Remy Martin VSOP, Amaro Montenegro, mulled wine, lemon, egg white

SOUTHERN FRONTIER

Bulleit Rye, Cherry Heering, mulled wine, Absinthe

LIQUORS

11

MOE BABY BLUE

FEW Barrel Aged, Vida Mezcal, Martini Rosso, Aperol, Fernet Branca

VINTAGE SATAN IN SATIN

Woodford Reserve, Martini Rosso, Mandarin Napoleon, Benedictine, Fernet Branca, bitters

OLD FASHIONED SOUL

Glenfiddich 12, Martini Rosso, chocolate bitters

ANIMA ALPINA

Mount Gay Black Barrel, Nardini Amaro, Martini Rosso, Angostura bitters

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