

HUBBARD & BELL

CAFE • BAR • GRILL

BRUNCH

FRUITS AND GRAINS

CHIA PUDDING vg 6
kiwi, blueberry, granola

COCONUT YOGHURT vg gf 7
granola, banana, raspberry

FRUIT PLATE vg gf 7

APPETIZERS

PRAWN COCKTAIL 7
Marie Rose

CRAB CAKE 9
herb salad

BEEF TARTARE 11/16
potato crisps

SALADS & PASTA

BIBB vg 7/11
avocado, mustard

GREEK v 8/12
feta, tomato, cucumber, kalamata olives

KALE CHICKEN CAESAR 9/13
crouton, egg

CHOPPED SALAD 9/13
grilled chicken, beets, tomatoes, cheddar, smoked bacon, avocado, balsamic

GNOCCHI v 10/14
ricotta, girolles

EGGS

AVOCADO v 9
sourdough, poached eggs

BENEDICT 9
ham, English muffin, hollandaise

FLORENTINE v 9
spinach, English muffin, hollandaise

CRAB ON TOAST 10
poached egg, avocado, chili

ROYALE 11
smoked salmon, English muffin, hollandaise

HALF/FULL ENGLISH 8/12
eggs, maple bacon, sausage, beans, tomato, mushroom, black pudding

PANCAKES

BUTTERMILK PANCAKES
blueberry compote v 10
bacon, banana, maple syrup 12

GRILL

ENTRECOTE 8OZ 14
choice of fries or salad

SALMON 16
horseradish cream

FLAT IRON CHICKEN 15
garlic jus, oregano

SANDWICHES

SMOKED SALMON 9
everything bagel, scallion cream

BUTTERMILK CHICKEN 14
chipotle mayonnaise, baby gem with choice of fries or salad

CHEESEBURGER 14
raclette cheese, gherkin, brioche bun with choice of fries or salad

SIDES

TOMATOES 3

AVOCADO 4

FRENCH FRIES 4
dijonnaise

MAC & CHEESE 4
scamorza

BACON 4
maple cured

MIXED GREEN SALAD 5
tomato, cucumber

TRUFFLE FRIES 7
parmesan, parsley

SUNDAY ROAST

12pm–5pm

1/2 BANHAM CHICKEN 18

BEEF RIB EYE 20

served with with duck fat roasted potatoes, cauliflower cheese, roast root vegetables

v vegetarian vg vegan

Follow us on Instagram @HubbardandBell

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

COFFEE

Origin Coffee Roasters

House Blend
Brazil

Sweet syrupy cup with vibrant berry and stone fruit notes

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| ESPRESSO | 2.2 |
| AMERICANO | 2.5 |
| MACCHIATO | 2.5 |
| FLAT WHITE | 2.8 |
| CAPPUCCINO | 2.8 |
| LATTE | 2.8 |
| COFFEE OVER ICE WHITE / BLACK | 2.8 |
| MATCHA / TURMERIC LATTE | 3 |
| HOT CHOCOLATE | 3 |
| DECAF / SOY / ALMOND / OAT | 0.4 |
| EXTRA SHOT | 0.4 |

All of the above drinks are also available with our guest espresso, which changes regularly.

FILTER COFFEE

Our guest coffees change regularly, please ask in store for more details.

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| HOUSE BREW | 2.5 |
| HOUSE BREW FOR TWO | 4.5 |
| AEROPRESS / POUR OVER | 4 |
| CHEMEX | 7 |

TEA

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| BREAKFAST | 2.5 |
| EARL GREY | 2.5 |
| FRESH MINT | 2.5 |
| GREEN | 2.8 |
| CHAMOMILE | 2.8 |
| JARR KOMBUCHA | 4.5 |

ORIGINAL / GINGER / PASSIONFRUIT

Others available on request

HOUSE PRESS

COLD-PRESSED JUICE – SMALL 4.5 / LARGE 7.5

GREEN

Kale, apple, cucumber, celery, pineapple, lemon, spinach, parsley, ginger

HARD GREEN

Broccoli, cucumber, celery, lemon, spinach, parsley, ginger

RED

Beetroot, carrot, ginger, pineapple, orange, lemon, apple

CITRUS

Grapefruit, orange, lemon, turmeric, cayenne pepper

GINGER

Ginger, green apple, lemon

WATERMELON

Watermelon, ginger, lime, thai basil

GLOW (250ml)

Pomegranate, red grape, guava, ginger, lime, rose & collagen

REFRESH (250ml)

Coconut water, honeydew melon, lime, vanilla & chamomile

ENERGY (250ml)

Orange, mango, passion fruit, lime, ginger, maca, cacao

SMOOTHIES

ALL AT 6.5

BEET & CHARCOAL

Beetroot, raspberries, banana, vegan proteins, activated charcoal, bee pollen, almond milk

COFFEE & BANANA

Espresso, cocoa nibs, banana, almond butter, dates, vegan proteins, almond & coconut milk

APPLE & OATS

Oats, apple, banana, vegan proteins, honey, cinnamon, chia seeds, almond milk

GREENS & AVOCADO

Baby spinach, kiwi, mint, spirulina, avocado, banana, vegan proteins, coconut water

MANGO & TURMERIC

Mango, turmeric, ginger, black pepper, vegan proteins, honey, almond & coconut milk

JUICES

ALL AT 3.5

APPLE

CARROT

ORANGE

GRAPEFRUIT

WHITE

175ML 500ML BOTTLE

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| COLOMBARD , Griffin Ridge, Languedoc, France 16 | 5.5 | 14 | 19 |
| PINOT GRIGIO 'DOLOMITI' , Terre del Noce, Italy 16 | 7 | 20 | 29 |
| PICPOUL DE PINET , Beauvignac, Languedoc, France 16 | 8 | 22 | 32 |
| SAUVIGNON BLANC , Lanark Lane, Marlborough, NZ 16 | 8.5 | 24 | 35 |
| GAVI DI GAVI 'LA CONTESSA' , Broglia, Piemonte, Italy 16 | 9 | 25 | 37 |

RED

175ML 500ML BOTTLE

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| GRENACHE , Griffin Ridge, Languedoc, France 15 | 5.5 | 14 | 19 |
| NEGROAMARO RISERVA , Salice Salentino, Puglia, Italy 14 | 7 | 20 | 29 |
| MONTEPULCIANO D'ABRUZZO , Barrique, Itynera, Italy 15 | 8 | 22 | 33 |
| MALBEC RESERVE , San Felipe, Mendoza, Argentina 15 | 8.5 | 24 | 35 |
| PINOT NOIR , Cycles Gladiator, California, USA 13 | 9 | 25 | 37 |

ROSE

175ML 500ML BOTTLE

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| GRENACHE , Griffin Ridge, Languedoc, France 16 | 5.5 | 14 | 19 |
| PINOT GRIGIO , Ponte Pietra, Veneto, Italy 16 | 6 | 16 | 28 |

175ML 500ML BOTTLE

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| COTES DE PROVENCE , St Roch Les Vignes, France 16 | 8.5 | 24 | 35 |
| LADY A , Provence IGP, France 16 | 10 | 28 | 40 |

SPARKLING & CHAMPAGNE

125ML BOTTLE

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| PROSECCO TREVISO DOC , Luna Argenta, Brut NV | 7.5 | 36 |
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125ML BOTTLE

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| COLLET , Brut NV | 10 | 50 |
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