

HUBBARD & BELL

CAFE • BAR • GRILL

BRUNCH

FRUITS & GRAINS

CHIA PUDDING <small>v</small>	6
kiwi, blueberry, granola	
QUINOA PORRIDGE <small>v</small>	6
oats, almond milk, banana	
COCONUT YOGHURT <small>v GF</small>	7
granola, banana, cranberry	
BIRCHER MUESLI <small>v</small>	7
apple, raisin	

SALADS

CAESAR	7/11
baby gem, crouton, egg	
BEETROOT <small>vg</small>	8/12
bull's blood, spiced seeds	

BOTTOMLESS PROSECCO

£22
unlimited prosecco or bellinis
2hr limit

EGGS

AVOCADO <small>v</small>	9
sourdough, poached eggs	
BENNY	9
ham, english muffin, hollandaise	
FLORENTINE <small>v</small>	9
spinach, english muffin, hollandaise	
CRAB ON TOAST	10
poached egg, avocado, kimchi	
ROYALE	11
smoked salmon, english muffin, hollandaise	
FULL ENGLISH	12
eggs, maple bacon, sausage, beans, tomato, mushroom, black pudding	

GRILL

SALMON	15
fennel, green olives, Marcona almonds	
CHICKEN	15
marjoram, chilli	
SIRLOIN	23
mushroom, watercress	

v vegetarian vg vegan

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BURGERS & TOAST

VEGGIE BURGER <small>v</small>	9
cauliflower, lentil, chipotle mayo	
BACON MELT	9
french toast, avocado, onions	
SMOKED SALMON	9
everything bagel, scallion cream	
BEEF BURGER	15
cheese, egg, bacon	

PANCAKES

BUTTERMILK PANCAKES	
blueberry compote <small>v</small>	10
bacon, banana, maple butter	12

SIDES

FRENCH FRIES	4
dijonnaise	
SLAW	4
apple	
BACON	4
maple cured	
MIXED SALAD	5
tomato, cucumber, french dressing	
TRUFFLE FRIES	7
parmesan, parsley	

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

COFFEE

Origin Coffee Roasters

House Blend
Brazil

Sweet syrupy cup with vibrant berry and stone fruit notes

ESPRESSO	2.5
AMERICANO	2.5
MACCHIATO	2.5
FLAT WHITE	2.8
CAPPUCCINO	2.8
LATTE	2.8
COFFEE OVER ICE WHITE/BLACK	2.8
MATCHA LATTE	3
HOT CHOCOLATE	3
SOY/DECAF	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.

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

TEA

BREAKFAST TEA	2.6
EARL GREY TEA	2.6
GREEN TEA	3
CHAMOMILE TEA	3
FRESH MINT TEA	2.6
JASMINE TEA	3

Others available on request

HOUSE PRESS

COLD-PRESSED JUICE – SMALL 4.25 / LARGE 7.5

GREEN kale, apple, cucumber, celery, pineapple, lemon, spinach, parsley, ginger	RED beetroot, carrot, ginger, pineapple, orange, lemon, apple	GLOW (250ml) Pomegranate, red grape, guava, ginger, lime, rose, collagen	ENERGY (250ml) Orange, mango, passion fruit, lime, ginger, maca, cacao
REFRESH (250ml) Coconut water, honeydew melon, lime, vanilla, chamomile	CITRUS grapefruit, orange, lemon, turmeric, cayenne pepper	HARD GREEN broccoli, cucumber, celery, lemon, spinach, parsley, ginger	GINGER ginger, green apple, lemon

SMOOTHIES

ALL SMOOTHIES 6

STARBURST fresh orange, fresh pineapple, fresh raspberries, pomegranate	SUPER BERRY pear, blackberries, yoghurt, chia seeds, agave, goji berries
BREAKFAST banana, oats, almond milk, honey, cacao nibs, dates	GO MATCHA banana, blueberries, matcha powder, whey protein, almond milk

JUICES

ORANGE	3.5	SWEET TEA	3
APPLE	3.5	ARNOLD PALMER	3
CARROT	3.5	SODAS	4.5
GRAPEFRUIT	3.5	COLD BREW	4

BLOODY MARY

ALL 11

SOHO HOUSE BLOODY MARY Grey Goose, house spice mix, tomato, lemon	MARY AMER Grey Goose L'Orange, Amer Picon, tomato, lemon, smoked spiced horseradish, chilli, beer	HEIRLOOM MARY Grey Goose, Umeshu & Sake mix, pineapple, tomato, green tabasco, wasabi	MARIA BIANCO Grey Goose Le Citron, Martini Bianco, house spice mix, tomato, lemon, raspberries
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WHITE WINE

RED WINE

	175ML	500ML BOTTLE		175ML	500ML BOTTLE		
VERMENTINO Griffin Ridge, Languedoc, France 15	6.5	16	23	GRENACHE Griffin Ridge, Languedoc, France 15	6.5	16	23
CHENIN BLANC Riebeek, Swartland, South Africa 16	7	19	26	PRIMITIVO Visconti, Puglia, Italy 15	7	19	26
PINOT GRIGIO 'DOLOMITI' Terre del Noce, Italy 15	7.5	22	31	NEGROAMARO RISERVA Salice Salentino, Puglia, Italy 13	8	24	32
PICPOUL DE PINET Beauvignac, Languedoc, France 15	8.5	25	34	MONTEPULCIANO D'ABRUZZO Barrique, Itynera, Italy 14	8.5	25	35
SAUVIGNON BLANC Lanark Lane, Marlborough, NZ 15	9	26	36	MALBEC RESERVE San Felipe, Mendoza, Argentina 14	9	26	37
GAVI DI GAVI Contessa, Broglia, Piemonte, Italy 15	9.5	27	39	PINOT NOIR Edna Valley, California USA 13	9.5	27	39

ROSE

	175ML	500ML BOTTLE		BOTTLE	
GRENACHE GRIFFIN RIDGE , Languedoc, France 14	6.5	16	23	COTES DE PROVENCE St Roch Les Vignes, France 15	36
CABERNET SAUVIGNON Santa Rita, Chile 15	7.5	22	29		

SPARKLING & CHAMPAGNE

	GLASS (125ML)	BOTTLE		GLASS (125ML)	BOTTLE
PROSECCO Treviso DOC, Luna Argenta, Brut NV	9	42	COLLET Brut NV	11	52

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