

HUBBARD & BELL

CAFE • BAR • GRILL

DESSERT

RHUBARB TART, CUSTARD	7
VANILLA PROFITEROLE, PISTACHIO	7
MANGO COCONUT AND LIME SUNDAE (VG)(GF)	7
CARAMEL PRETZEL CHEESECAKE	7
CHOCOLATE FONDANT, RASPBERRY RIPPLE	8
SELECTION OF ICE CREAMS & SORBETS	6
CHEESE PLATE	9

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

HUBBARD & BELL

CAFE • BAR • GRILL

SWEET WINE

	GLASS	BOTTLE
MOSCATO Maculan, Veneto, Italy 14 (375ml)	6.5	32
SAUTERNES La Fleur d'Or, France 11 (375ml)	7.5	35
ALEATICO A Mano, Puglia, Italy 09 (500ml)		40
TOKAJI ASZU 5 Puttonyos, Patricius, Hungary 03 (500ml)		65

COFFEE

Origin Coffee Roasters

55% Finca Don Nacho, El Salvador (washed)
45% Finca Pacas, El Salvador (washed)

Sweet syrupy cup with vibrant berry and stone notes

ESPRESSO	2.2
AMERICANO	2.5
MACCHIATO	2.5
FLAT WHITE	2.8
CAPPUCCINO	2.8
LATTE	2.8
COFFEE OVER ICE	2.8
MOCHA	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	2.5
EARL GREY TEA	2.5
FRESH MINT TEA	2.5
GREEN TEA	2.8
CHAMOMILE TEA	2.8

Others available on request