

# HUBBARD & BELL

CAFE • BAR • GRILL

## DESSERT

<b>RHUBARB TART, CUSTARD</b>	<b>7</b>
<b>WARM APPLE CAKE, VANILLA ICE CREAM</b>	<b>7</b>
<b>BANOFFEE SUNDAE</b>	<b>7</b>
<b>CARAMEL PRETZEL CHEESECAKE</b>	<b>7</b>
<b>PEANUT BUTTER &amp; CHOCOLATE FONDANT (GF)</b>	<b>8</b>
<b>SELECTION OF ICE CREAMS &amp; SORBETS</b>	<b>6</b>
<b>CHEESE PLATE</b>	<b>9</b>

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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.

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## SWEET WINE

	GLASS	BOTTLE
<b>MOSCATO</b> Maculan, Veneto, Italy 14 (375ml)	6.5	32
<b>SAUTERNES</b> La Fleur d'Or, France 11 (375ml)	7.5	35
<b>ALEATICO</b> A Mano, Puglia, Italy 09 (500ml)		40
<b>TOKAJI ASZU</b> 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*

<b>ESPRESSO</b>	<b>2.5</b>
<b>AMERICANO</b>	<b>2.5</b>
<b>MACCHIATO</b>	<b>2.5</b>
<b>FLAT WHITE</b>	<b>2.8</b>
<b>CAPPUCCINO</b>	<b>2.8</b>
<b>LATTE</b>	<b>2.8</b>
<b>COFFEE OVER ICE</b>	<b>2.8</b>
<b>MOCHA</b>	<b>3</b>
<b>HOT CHOCOLATE</b>	<b>3</b>
<b>SOY/DECAF</b>	<b>0.4</b>
<b>EXTRA SHOT</b>	<b>0.4</b>

*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.

<b>HOUSE BREW</b>	<b>2.5</b>
<b>HOUSE BREW FOR TWO</b>	<b>4.5</b>
<b>AEROPRESS &amp; POUR OVER</b>	<b>4</b>
<b>CHEMEX</b>	<b>7</b>

## TEA

<b>BREAKFAST TEA</b>	<b>2.6</b>
<b>EARL GREY TEA</b>	<b>2.6</b>
<b>GREEN TEA</b>	<b>3</b>
<b>CHAMOMILE TEA</b>	<b>3</b>
<b>FRESH MINT TEA</b>	<b>2.6</b>
<b>JASMINE TEA</b>	<b>3</b>

*Others available on request*