

HUBBARD & BELL

CAFE • BAR • GRILL

DESSERT

CARROT CAKE pineapple, cream cheese	6
RASPBERRY & COCONUT LIME SUNDAE (vg/gf) raspberry sorbet, coconut sorbet, basil	7
CARAMEL PRETZEL CHEESECAKE sour cream	7
WARM PLUM CROSTATA almond cream, yoghurt ice cream	8
TURTLE BROWNIE (gf) chocolate, caramel, pecans, vanilla ice cream	8
SELECTION OF ICE CREAM & SORBET (gf)	6
CHEESE PLATE grapes, chutney, crackers	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.

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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	2.5
EARL GREY	2.5
FRESH MINT	2.5
GREEN	2.8
CHAMOMILE	2.8

Others available on request