

# HUBBARD & BELL

CAFE • BAR • GRILL

## SMALL PLATES

CRUSHED PEA & BLACK OLIVE, radish (vg)	5
ROASTED PEPPERS, sumac, sourdough (vg)	6
ARANCINI, broccoli & scamorza (v)	6
MEATBALLS, pork & veal, tomato & basil	7

## APPETIZERS

AUBERGINE, tomato, pine nuts, tahini (v)	7
CRAB, spicy mayo, coriander, toast	9
BEEF TARTARE, capers, egg yolk, sourdough	11
CURED MEATS, hummus, pickles, crostini	9/15

## SALADS

CAESAR baby gem, crouton, egg (v)	7/11
GREEK, feta, tomato, cucumber, kalamata olives (v)	8/12
SWEET POTATO, wild rice, broad beans, poached egg (v)	9/13
AVOCADO, pecan, apple, dill yoghurt dressing (v)	9/13

## BURGERS/SANDWICH

all served with a choice of fries or salad

VEGETABLE cauliflower, lentil, chipotle mayo, potato bun (v)	11
PATTY MELT beef, caramelised onions, cheese, sandwich loaf	11
SHRIMP crab, lettuce, avocado, potato bun	14
BEEF cheddar cheese, gherkin, brioche bun	14

## SIDES

SLAW red cabbage, apple	4
FRENCH FRIES dijonnaise	4
CHARRED BROCCOLI garlic, red pepper flakes	5
MIXED SALAD tomato, cucumber, French dressing	5
TRUFFLE FRIES parmesan, parsley	7

## PLATES

PORK BABY BACK RIBS sticky BBQ	15
FLAT IRON CHICKEN marjoram, chilli	16
DUCK LEG puntarelle, blood orange	17
GNOCCHI ndjua, broccoli	9/11
SPAGHETTI crab, tomato, garlic	14/18

## STEAKS

all served with a choice of fries or salad & sauce  
chimmichuri, bearnaise, green peppercorn, BBQ

BAVETTE 8oz	16
SIRLOIN 10oz	24
RIBEYE 12oz	26

## SEAFOOD

OCTOPUS salsa verde, gem, chickpeas	15
SKATE WING caper raisin butter	16
SALMON asparagus, hollandaise	17
COD celeriac puree, broccoli, gremolata	18

## SOUP & SANDWICH COMBO

£10

Monday to Friday, 12pm–4pm  
Please ask your server

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

## COCKTAILS

### HOUSE TONICS 10.5

- SOHO MULE**  
Finlandia, citrus, ginger, soda
- PICANTE DE LA CASA**  
Patron Reposado, chilli, coriander, citrus, agave
- EASTERN STANDARD**  
Grey Goose/Bombay Sapphire, citrus, cucumber, mint
- SOHO NEGRONI**  
Bombay Sapphire, Suze, Martini Bianco

### NEW WORLD TIKI 10.5

- GINGER & APRICOT COLADA**  
Belsazar White, Remy Martin VSOP, Grand Marnier, Creme d'Abriocot, honey, ginger, pineapple, coconut
- PORTSIDE FIRE**  
Bacardi Ocho, Antica Formula, Creme de Cacao, Angostura bitters, almond milk, port, citrus
- LUCIA FLIES TO BANGKOK**  
Chairman's Spiced, Appleton, tamarind, ginger, citrus
- TIKI BREAK**  
Bacardi Oakheart, Belsazar Red, Cherry Heering, Angostura bitters, orange bitters, amarena, ginger, citrus

### SODAS 8

- MEDITERRANEAN SODA**  
Bombay Sapphire, Fernet Branca, orange & fennel soda
- BLACKBERRY & GINGER SODA**  
Campari, blackberry & ginger soda
- GUAVA & ROSE SODA**  
Finlandia, Aperol, guava & rose soda
- STRAWBERRY & BASIL SODA**  
Hendricks, strawberry & basil soda
- \* non-alcoholic version available

### LIQUORS 11

- THE CUBAN JOB**  
Bacardi Ocho, Amaro Montenegro, Gavi di Gavi "Contessa", Angostura bitters, coffee
- THE LAST LAUGH**  
Tanqueray, Galliano, Luxardo Maraschino, citrus
- ABSENT MIND**  
St. George Terroir, Nardini Bianca, Absenteroux, Luxardo Maraschino, Pimento bitters
- MOE BABY BLUES**  
Few Barrel Aged, Vida Mezcal, Fernet Branca, Aperol, Martini Rosso

### SPRING REMEDIES 11

- YUZU COCKTAIL**  
Nikka from the Barrel, Umeshu Akashi, yuzu, ginger
- WATERMELON & MEZCAL PUNCH**  
Vida Mezcal, watermelon, rosemary, matcha, citrus, tonic
- HOXTON SPRING**  
Bombay Sapphire, Strega & prosecco foam, fennel, rhubarb, citrus
- BULLET TRAIN**  
Finlandia, Umeshu Akashi, Pimento bitters, prosecco, citrus

## WHITE WINE

	175ML	500ML	BTL
VERMENTINO Griffin Ridge, Languedoc, France 15	5.5	13	19
GRILLO Palma Nera, Sicily, Italy 14			21
FIANO Mandrarossa, Italy 14			23
CHENIN BLANC Riebeek, Swartland, South Africa 16			24
CORTESE Ricossa Terza Generazione, Piemonte, Italy 14			27
SAUVIGNON BLANC La Prade, Languedoc, France 15			26
VERDICCHIO DEI CASTELLI DI JESI Vignamato, Italy 15			28
PINOT GRIGIO 'DOLOMITI' Terre del Noce, Italy 15	7	20	29
GODELLO Alma de Blanco, Pazo das Tapias, Spain 15			32
PICPOUL DE PINET Beauvignac, Languedoc, France 15	8	22	32
SAUVIGNON BLANC Lanark Lane, Marlborough, NZ 15	8.5	24	35
VIOGNIER Delas, Rhone, France 15			36
CHARDONNAY Edna, California, USA 13			38
GAVI DI GAVI Contessa, Broglia, Piemonte, Italy 15	9	25	37
MACON-VILLAGES Domaine Perraud, Burgundy, France 13			39
ALBARINO Martin Codax, Rias Baixas, Spain 15			44
CHARDONNAY Cannonball, Sonoma, California, USA 12			50
ST AUBIN 1ER CRU Gilles Bouton, Burgundy, France 13			65
CHASSAGNE MONTRACHET 'Encegnieres', Colin, France 13			80

## RED WINE

	175ML	500ML	BTL
GRENACHE Griffin Ridge, Languedoc, France 15	5.5	14	19
NERO D'AVOLA FRAPPATO Pieno Sud, Sicily, Italy 15			21
CABERNET MERLOT Siete Soles, Chile 15			23
PRIMITIVO Visconti, Puglia, Italy 15			24
MERLOT La Prade, Languedoc, France 15			27
GARNACHA Finca el Paso, Aragon, Spain 14			28
PINOT NOIR Le Versant, Languedoc, France 15			29
NEGROAMARO RISERVA Salice Salentino, Puglia, Italy 13	7	20	29
COTES DU RHONE RESERVE Chuscian, France 16			33
MONTEPULCIANO D'ABRUZZO Barrique, Itynera, Italy 14	8	22	33
MALBEC RESERVE San Felipe, Mendoza, Argentina 14	8.5	24	35
PINOT NOIR Cycles Gladiator, California, USA 13	9	25	37
RIOJA CRIANZA Conde de Valdemar, Spain 11			40
MONTAGNE ST EMILION Vieux Château Negrit, France 13			42
CABERNET SAUVIGNON Chateau Ste Michelle, USA 12			45
CHATEAU PERRON Lalande de Pomerol, France 10			65
ZINFANDEL Seghesio, Sonoma, California, USA 14			70
CABERNET SAUVIGNON Artemis, Stag's Leap, Napa, USA 13			85
TIGNANELLO Tuscany, Italy 12			110

## ROSE

	175ML	500ML	BTL
GRENACHE Griffin Ridge, Languedoc, France 14	5.5	14	19
COTES DE PROVENCE St Roch, France 15	8.5	24	35

## SPARKLING & CHAMPAGNE

	125ml	BTL	BTL
PROSECCO Treviso DOC, Luna Argenta, Brut NV	7.5	36	
COLLET Brut NV	10	50	
COLLET Rosé Brut NV		58	
VEUVE CLICQUOT Yellow Label, Brut NV			86
RUINART Blanc de Blancs, Brut NV			98
RUINART Rosé, Brut NV			98
BOLLINGER Grande Année, Brut 05			145

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

### DRAFT BEER

AMSTEL	4.5
HEINEKEN	4.8
CAMDEN PALE ALE	5.2
GUINNESS	5.2
BROOKLYN LAGER	5.4
BREWDOG PUNK IPA	5.5

### BOTTLED BEER

ASPALL'S CIDER	4.5
PERONI	4.6
PARTIZAN PALE ALE	4.8
CAMDEN WIT	4.8
BREWDOG NANNY (0.5% ABV)	4.8
WORK IPA	5

### NON ALCOHOLIC

HOUSE PRESS	4.5 / 7.5
FRESH JUICES	3.5
LEMONADE	3
ARNOLD PALMER	3
COLD BREW	4