

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 (vg)	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	11
LINGUINE crab, tomato, garlic	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, lime, house-made
ginger syrup, soda

PICANTE DE LA CASA
Patron Reposado, chilli,
coriander, lime, agave

EASTERN STANDARD
Grey Goose/Bombay Sapphire,
lime, 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	86
COLLET Brut NV	10	50	98
COLLET Rosé Brut NV		58	98
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	

NON ALCOHOLIC

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