

# HUBBARD & BELL

CAFE • BAR • GRILL

## APPETIZERS

<b>KOHLRABI FRITTER</b> , salsify, sumac yoghurt (v)	5
<b>CRAB</b> , spicy mayo, coriander, toast	9
<b>OXTAIL</b> , bone marrow	9
<b>BEEF TARTARE</b> , capers, egg yolk, sourdough	11
<b>CURED MEATS</b> , hummus, pickles, crostini	9/15

## SALADS

<b>CAESAR</b> baby gem, crouton, egg (v)	7/11
<b>GREEK</b> , feta, tomato, cucumber, kalamata olives (v)	8/12
<b>BEETROOT</b> , bulls blood, spiced seeds (vg)	8/12
<b>SWEET POTATO</b> , wild rice, egg (v)	9/13
<b>AVOCADO</b> , pecan, apple, dill yoghurt dressing (v)	9/13

## BURGERS/SANDWICH

<b>VEGETABLE</b> cauliflower, lentil, chipotle mayo, potato bun (v)	9
<b>PATTY MELT</b> beef, caramelised onions, cheese, sandwich loaf	9
<b>SHRIMP</b> crab, lettuce, avocado, potato bun	11
<b>BEEF</b> cheddar cheese, gherkin, brioche bun	12

## PASTA

<b>FETTUCCINE</b> , marjoram and pecorino pesto	8/12
<b>TORTELLINI</b> , pork cheek, sage, butter	9/13

## SIDES

<b>SLAW</b> apple	4
<b>FRENCH FRIES</b> dijonnaise	4
<b>GREEN BEANS</b> , confit shallot	5
<b>CHARRED BROCCOLI</b> , garlic, red pepper flakes	5
<b>MIXED SALAD</b> , tomato, cucumber, French dressing	5
<b>TRUFFLE FRIES</b> parmesan, parsley	7

## SEAFOOD

<b>OCTOPUS</b> salsa verde, chilli, chickpeas	14
<b>SALMON</b> fennel, green olives, Marcona almonds	15
<b>COD</b> celeriac puree, broccoli, gremolata	18
<b>HALIBUT</b> sweetcorn, pancetta	24

## MEAT

<b>PORK BABY BACK RIBS</b> sticky BBQ	15
<b>FLAT IRON CHICKEN</b> marjoram, chilli	15
<b>PORK SCHNITZEL</b> herb breaded pork fillet	15
<b>BAVETTE</b> 8oz baby potatoes, chimichurri	16
<b>DUCK</b> leg, breast, agrodolce	18
<b>LAMB BELLY RIBS</b> BBQ glaze	17
<b>SIRLOIN</b> 10oz mushroom, watercress	23
<b>RIBEYE</b> 12oz bone marrow butter	25
<b>PORTERHOUSE</b> 32oz (for two) fries, mixed salad	55

## BRUNCH CLUB

11AM-5PM

Sunday roasts &  
bottomless prosecco £22

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

### SEASONAL 10.5

**CUBAN STALLION**  
Bacardi Ocho, Warres Otima, walnut bitters, chestnut cream

**NEGRONI NO.3**  
No. 3 Gin, Campari, Belsazar Red, mulled wine, blossom bitters

**BOREDEAUX SOUR**  
Remy Martin VSOP, Amaro Montenegro, mulled wine, lemon, egg white

**SOUTHERN FRONTIER**  
Bulleit Rye, Cherry Heering, mulled wine, Absinthe

### SODAS 9

**GINSENG SODA**  
Kamm & Sons, Green Chartreuse, ginseng and grapefruit soda

**SPICED APPLE SODA**  
Woodford Reserve, Nardini Amaro, spiced apple soda

**MERRY BERRY**  
Finlandia, raspberry & lavender soda

**JASMINE BLUSH**  
Bombay Sapphire, peach & jasmine soda  
\* non-alcoholic version available

### LIQUORS 11

**MOE BABY BLUE**  
FEW Barrel Aged, Vida Mezcal, Martini Rosso, Aperol, Fernet Branca

**VINTAGE SATAN IN SATIN'S SHEET**  
Woodford Reserve, Martini Rosso, Mandarin Napoleon, Benedictine, Fernet Branca, bitters

**OLD FASHIONED SOUL**  
Glenfiddich 12, Martini Rosso reduction, chocolate bitters

**ANIMA ALPINA**  
Mount Gay Black Barrel, Nardini Amaro, Martini Rosso, Angostura bitters

### WINTER REMEDIES 11

**THE QUINCY**  
Bombay Sapphire, Belsazar Dry, Vida Mezcal, lemon, quince jam, walnut bitters, Montenegro foam

**THE ANCESTORS**  
Dewar's 12, Pedro Ximenez, honey, lemon, egg white, apple, dandelion & burdock bitters

**COOL RUNNINGS**  
Appleton Estate VX, Acorn Liqueur, cranberry & maple marmalade, lime, egg white, blossom bitters

**WINTER MARKET**  
Ocho Blanco, hibiscus, pineapple, ginger, lavender bitters

## WHITE WINE

## RED WINE

	175ML	500ML	BTL		175ML	500ML	BTL
<b>VERMENTINO</b> Griffin Ridge, Languedoc, France 15	6.5	16	23	<b>GRENACHE</b> Griffin Ridge, Languedoc, France 15	6.5	16	23
<b>GRILLO</b> Palma Nera, Sicily, Italy 14			24	<b>NERO D'AVOLA FRAPPATO</b> Pieno Sud, Sicily, Italy 15			24
<b>FIANO</b> Mandrarossa, Italy 14			26	<b>CABERNET MERLOT</b> Siete Soles, Chile 15			25
<b>CHENIN BLANC</b> Riebeek, Swartland, South Africa 16	7	19	26	<b>PRIMITIVO</b> Visconti, Puglia, Italy 15	7	19	26
<b>CORTESE</b> Ricossa Terza Generazione, Piemonte, Italy 14			28	<b>MERLOT</b> La Prade, Languedoc, France 15			28
<b>SAUVIGNON BLANC</b> La Prade, Languedoc, France 15			28	<b>GARNACHA</b> Finca el Paso, Aragon, Spain 14			29
<b>VERDICCHIO DEI CASTELLI DI JESI</b> Vignamato, Italy 15			29	<b>PINOT NOIR</b> Le Versant, Languedoc, France 15			31
<b>PINOT GRIGIO 'DOLOMITI'</b> Terre del Noce, Italy 15	7.5	22	31	<b>NEGROAMARO RISERVA</b> Salice Salentino, Puglia, Italy 13	8	24	32
<b>GODELLO</b> Alma de Blanco, Pazo das Tapias, Spain 15			32	<b>COTES DU RHONE RESERVE</b> Chuscian, France 16			34
<b>PICPOUL DE PINET</b> Beauvignac, Languedoc, France 15	8.5	25	34	<b>MONTEPULCIANO D'ABRUZZO</b> Barrique, Itynera, Italy 14	8.5	25	35
<b>SAUVIGNON BLANC</b> Lanark Lane, Marlborough, NZ 15	9	26	37	<b>MALBEC RESERVE</b> San Felipe, Mendoza, Argentina 14	9	26	37
<b>VIIGNIER</b> Delas, Rhone, France 15			37	<b>PINOT NOIR</b> Cycles Gladiator, California, USA 13	9.5	27	39
<b>CHARDONNAY</b> Edna, California, USA 13			38	<b>RIOJA CRIANZA</b> Conde de Valdemar, Spain 11			42
<b>GAVI DI GAVI</b> Contessa, Broglia, Piemonte, Italy 15	9.5	27	39	<b>MONTAGNE ST EMILION</b> Vieux Château Negrit, France 13			43
<b>MACON-VILLAGES</b> Domaine Perraud, Burgundy, France 13			41	<b>CABERNET SAUVIGNON</b> Chateau Ste Michelle, USA 12			48
<b>ALBARINO</b> Martin Codax, Rias Baixas, Spain 15			46	<b>CHATEAU PERRON</b> Lalande de Pomerol, France 10			68
<b>CHARDONNAY</b> Cannonball, Sonoma, California, USA 12			52	<b>ZINFANDEL</b> Seghesio, Sonoma, California, USA 14			72
<b>ST AUBIN 1ER CRU</b> Gilles Bouton, Burgundy, France 13			65	<b>CABERNET SAUVIGNON</b> Artemis, Stag's Leap, Napa, USA 13			97
<b>CHASSAGNE MONTRACHET</b> 'Encegnieres', Colin, France 13			87	<b>TIGNANELLO</b> Tuscany, Italy 12			125

## ROSE

<b>GRENACHE</b> Griffin Ridge, Languedoc, France 14	6.5	16	23	<b>COTES DE PROVENCE</b> St Roch, France 15	8.5	25	36
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## SPARKLING & CHAMPAGNE

	125ml	BTL		BTL
<b>PROSECCO</b> Treviso DOC, Luna Argenta, Brut NV	9	42	<b>VEUVE CLICQUOT</b> Yellow Label, Brut NV	86
<b>COLLET</b> Brut NV	11	52	<b>RUINART</b> Blanc de Blancs, Brut NV	98
<b>COLLET</b> Rosé Brut NV		60	<b>RUINART</b> Rosé, Brut NV	98
			<b>BOLLINGER</b> Grande Année, Brut 05	145

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

### DRAFT BEER

<b>AMSTEL</b>	4.85
<b>HEINEKEN</b>	5
<b>CAMDEN PALE ALE</b>	5.25
<b>GUINNESS</b>	5.25
<b>BROOKLYN LAGER</b>	5.5
<b>BREWDOG 5AM SAINT</b>	5.5

### BOTTLED BEER

<b>ASPELL'S CIDER</b>	4.8
<b>PERONI</b>	4.8
<b>PARTIZAN PALE ALE</b>	5
<b>CAMDEN WIT</b>	5
<b>BREWDOG NANNY (0.5% ABV)</b>	4.8
<b>WORK IPA</b>	5

### NON ALCOHOLIC

<b>HOUSE PRESS</b>	4.25 / 7.50
<b>FRESH JUICES</b>	3.5
<b>LEMONADE</b>	3
<b>ARNOLD PALMER</b>	3
<b>COLD BREW</b>	4